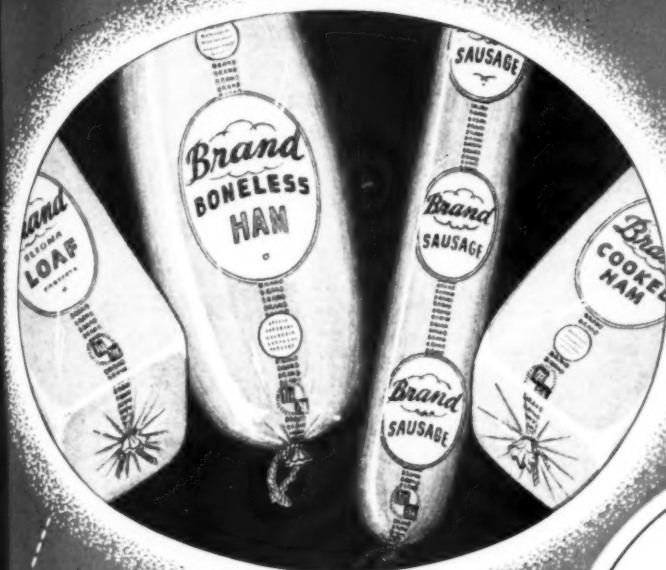


THE NATIONAL

PROVISIONER

JANUARY 8 • 1944

Leading Publication in the Meat Packing and Allied Industries Since 1891



Casings

Sausage



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DEPENDABILITY

SERVICE

Meat Food Containers

TRANSPARENT PACKAGE COMPANY

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Above illustration shows the specially designed construction features of the BUFFALO HELICAL GEAR DRIVE GRINDERS that assure greater cutting capacity, and faster and smoother operation.

Records in countless sausage plants attest that these grinders cut more meat, in less time at lower cost!

The toughest cuts are rapidly fed through the Grinder in a steady flow. Surging, stalling and continually forking the meat is eliminated.

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**QUALITY SAUSAGE
MAKING MACHINERY**



Typical water sludge deposits

Learn to read their warning signs ... save hard-to-get parts

● **EXCESSIVE WEAR** on valves, pistons, rings, and other internal engine parts is almost always preceded by signs of mechanical trouble or motor oil failure indicated by various types of engine deposits. These signs are not always easy to read—particularly where deposits are caused by a combination of oil and mechanical failures. But time spent analyzing them is well worth while.

Some common types of deposits and probable causes are outlined at the right. When the mechanical causes for these deposits have been eliminated, Standard has two detergent-type, oxidation-resistant oils that will minimize your engine deposit trouble.

Heat-Proofed Stanolube H. D. Developed especially for gasoline and Diesel engines in heavy-duty service where the maximum in oxidation stability is needed to combat high temperature operation... it eliminates varnish and other deposits caused by oil oxidation. It is also highly detergent, which prevents blow-by carbon

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Oil is ammunition... Use it wisely

Common types of engine deposits and probable causes:



Varnish deposits (lacquer-like): a hard, lustrous coating. Forms on many engine parts and is plainly visible on pistons, valves, and bearings. When crankcases are ventilated into the air intake system, deposits from this source may cause carburetion or valve trouble, often mistaken for gasoline gum troubles. Causes: high operating temperatures with low oil consumption, or infrequent drain periods, or poor oil stability against oxidation.

Oxidized oil sludge: a dark, sticky material of a tarry nature. Forms on oil screens, filters, crankcases, etc. Causes: high crankcase temperatures, poor oil oxidation stability, or the extension of drain periods beyond the stability of the oil being used.

Water sludge: a mixture resembling mayonnaise dressing in consistency. Forms in the crankcase and is found in practically all parts of the engine. Causes: excessive water in the oil from leaks in the cooling system, condensation of moisture in the crankcase when temperatures vary widely, or water generated in the cylinders—a product of combustion when gasoline is burned—which may blow by pistons. This deposit or emulsion will form even with the best oils, particularly if dust and other contaminants are present.



Granular carbonaceous deposits: a coating having the general appearance of coffee grounds. Causes: the hardening of oil oxidation products, originally dissolved in the used oil, but later precipitated. The deposit forms more rapidly when there is no detergent agent present to keep the oxidation materials dispersed throughout the oil.

Carbon deposits: vary in type and amount with the type of fuel or motor oil used and the mechanical condition of the engine.

STANDARD OIL COMPANY (INDIANA)

**STANDARD
SERVICE**

★ FLEET CONSERVATION SERVICE

THE NATIONAL PROVISIONER

Volume 110

JANUARY 8 1944

Number 2

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

The unbelievable happened the other day at the Richmond, Va., war price and rationing board, when a receiver of a gift ham voluntarily sent in ration points to cover the ham. With the points was this letter: "These 55 ration points are ones that I have been told I should give you because someone gave me a ham which we notice weighs 11 pounds. This ham was a present and therefore, the person who gave it to me thought no points were necessary, but I called the OPA and was told to give them to you. The ham was given me in November and I put the points aside. There were still six points left."

★ ★ ★

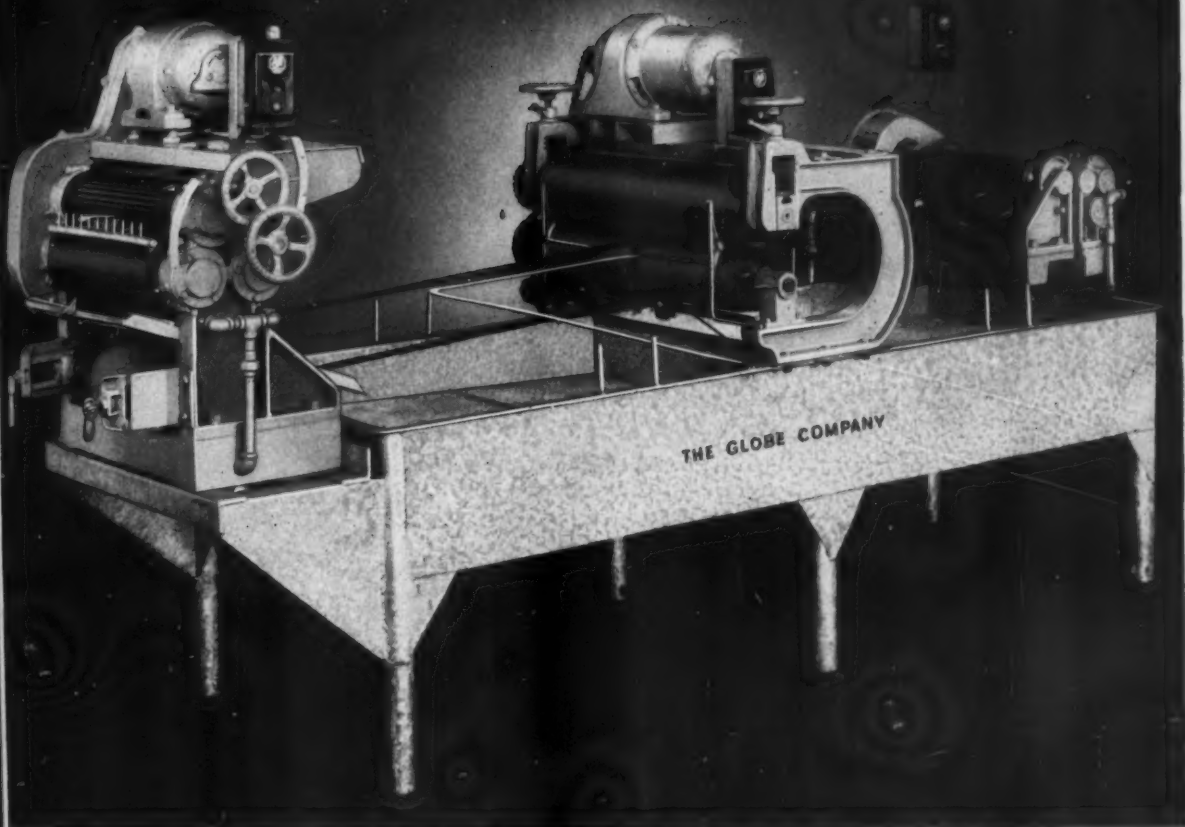
One interesting and important phase of the nation's war effort which isn't heard about much concerns the transfer of urgently needed machinery, such as air conditioning equipment, to locations where it can do the most good. Thus Carrier Corp. reports that one of its centrifugal compressors, which formerly provided cool shopping comfort for patrons of a large Chicago department store, has been transferred to a synthetic rubber production unit in Texas. Such installations add to the growing list of equipment volunteered by department stores and other commercial institutions in response to the WPB's appeal for large-scale refrigerating machinery.

★ ★ ★

Perhaps it's a bit early to be talking about Thanksgiving, 1944, but you might take a look at the calendars in your office and make sure that they designate November 23—fourth Thursday of the month—as the holiday. It happens that there are five Thursdays in November this year, and many calendar makers apparently slipped up and marked November 30—last day of the month—as Thanksgiving. Incidentally, one of the few correct calendars we've seen in this respect is the attractive "Flags in America's History" calendar issued by John Morrell & Co.

★ ★ ★

"I am constantly having small shopkeepers in my court for offenses against the rationing regulations," complained the magistrate of an English police court. "Do they never read their trade journals?" Apparently U. S. business men are not the only ones to whom rationing has brought its quota of headaches.



234 units now in use prove value of Globe Casing Cleaning Equipment

Globe casing crushers, strippers, finishers and tanks are giving high satisfaction to users everywhere, either in combination, as shown in the illustration, or separately. They are daily saving product, time and manpower. The fact that over 230 units are today in use by leading packers is proof of excellent day-in

and day-out production. The new combination unit shown here performs all operations necessary for the finest quality casings. The capacity of this combination is 200 to 250 hog casings per hour. Compare this figure with the results you now obtain and then write us for full information and prices.



THE GLOBE COMPANY
4000 S. PRINCETON AVENUE CHICAGO 9, ILLINOIS

29 YEARS OF SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The National Provisioner—January 8, 1944

Page 5

SALTY SAYS: "YOU CAN HAVE 100% SATURATED BRINE ALWAYS ON TAP...THIS EASY WAY!"



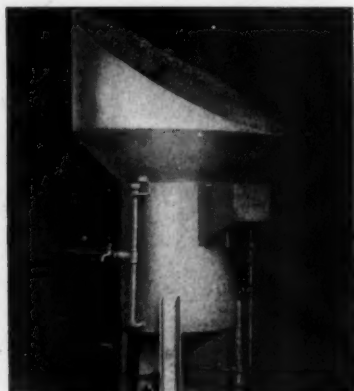
"YES, SIR! You get 100% saturation every time with Lixate Brine! And not in words either—you can prove its perfect saturation in fifteen seconds with a salometer reading—whenever you choose!

"But not only do you get 100% saturated brine... you get a crystal-clear brine of a purity far beyond the minimum requirements of pure food authorities!

"As a meat-packer, you'll agree these two features alone would make the

Lixate Dissolver worth investigating. And the beauty of it is... you don't need any heavy investment to install a Lixator. In fact, you merely lease it for a very nominal annual sum. And you save money at that! For the Lixator cuts labor and power costs. How?

"Since it has *no* moving parts, there's no cost for stirring the brine, either by manual labor or power operation. In addition, the Lixator uses 10% to 20% less salt... utilizes inexpensive Sterling Rock Salt."



"You know the reputation of J. Fleishmann, Inc. Here's the Lixator they use in their plant at Astoria, L. I., N. Y."

"LIXATORS are built in sizes to produce brine in capacities from 40 to 150 gallons per hour. Thus by storing brine to meet your peak requirements, you can have it always 'on tap'. And if you wish, a Lixator can be built to order if you need a size still larger than standard models. If you ask me, a Lixator is one of the best ways you can improve the quality of your packing while cutting your production costs!"



"IT'S FREE!"

"Let me send this new 36-page fully illustrated booklet on the Lixate Process for making brine. It gives you all the facts—installations, brine tables, diagrams, formulas. Just write for your copy!"

The LIXATE Process
Reg. U. S. Pat. Off.
 for making brine

INTERNATIONAL SALT COMPANY, INC., DEPT. NP-1, SCRANTON, PENNSYLVANIA

Two Well Known Organizations
**PREPARED TO DO A BETTER JOB
 THAN EVER BEFORE !**



All St. John equipment for meat packers and related manufacturers is designed, engineered and manufactured under the direction of Oscar Biedermann.

For more than 15 years Mr. Biedermann has been nationally known for his work in the packinghouse machinery and equipment field. He has designed and perfected a host of improvements in this field, and there are a great many meat packing and sausage manufacturing plants now using equipment designed and produced under his guidance.

Mr. Biedermann is now devoting his entire energies and resources to serving the meat industry through the St. John organization. The results and benefits of his work are available to you in St. John equipment.

St. John combines the best in design, materials and construction to solve your equipment problems.

For nearly twenty years, the name St. John has stood for quality and dependability—and the equipment produced by this company has become favorably known throughout the meat packing industry.

For many years, E. G. James Company has been known for the dependable service it has given to the meat packing and rendering industries.

Today, these two well known organizations, working together, are in an even better position to take care of your requirements for plant equipment. E. G. James Company is directing sales and distribution. St. John & Company is concentrating on production.

St. John equipment for meat packers and sausage manufacturers is built to solve many of your operating problems, reduce your maintenance costs and increase your earnings. The reliability and sturdy construction that have always characterized St. John equipment has now been reinforced by the finest technical and manufacturing knowledge available. When you want fine equipment, properly designed and built, at sensible prices, write E. G. James Company for complete details and prices.

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A Complete Line of PACKINGHOUSE

- TRUCKS
- TROLLEYS
- HAND TOOLS
- TABLES
- GAMBRELS
- SPECIALTIES

FOR COMPLETE DETAILS AND PRICES
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If you're making sausage for the Armed Forces, it's a good idea to use Armour's Natural Casings and be sure of meeting requirements.

Portrait of a Profit-Maker

This is an actual photograph of ring bologna in Armour's Natural Beef Round Casings.

Notice how plump, how well-filled, how appetizing this sausage looks.

It has eye-appeal, *naturally*.

It has sales-appeal in a dealer's meat case, because any shopper can tell at a glance that here is bologna at its flavorful finest.

We think this is a very good reason for using Armour's Natural Beef Round Casings on *your* Ring Bologna.

And we make a complete line of these carefully-selected casings for your use, so that you'll find just the size you need.

We'd like to talk to you about your casing problems. We'd welcome the opportunity to prove that Armour's Natural Casings are your wise choice for sausage with eye-appeal, taste-appeal, sales-appeal.

Why not place your order today?

Armour and Company

CORRECT INVOICING WILL SPEED UP POINT PAYMENT BY GOVERNMENT AGENCIES

The most common reason for delay in payment of ration points by exempt agencies to packers seems to be oversight on the shipper's part in failing to see that a correct invoice accompanies the shipment, the Office of Price Administration stated this week.

OPA said that it had recently advised packers who experienced delay in collecting points for shipments to an exempt agency to notify the national office of the situation. Many packers have submitted lists of such delinquent point accounts and these lists have been referred to the proper authorities by the meat branch of OPA. However, in numerous cases it was learned that the reason for delay in point payment has been the failure of the packers themselves to submit proper invoices for collections to the exempt agency.

The exempt agencies have assured OPA that they are very anxious to make prompt payment of ration points. To expedite payments it will be necessary, where sales are made from a subsidiary plant operating under a different name than that of the packer who controls the plant, that the name of the plant actually making the shipment be given. Further, it was pointed out that in some instances shipments have been diverted to other installations while enroute, and failure on the part of packers to make proper changes in their records has caused considerable confusion.

Institution-Raised Meat Not Point Free, Says OPA

The Office of Price Administration pointed out this week that even though livestock is raised or purchased alive by institutional users, such as country clubs, colleges, orphan asylums, etc., the meat resulting from the slaughter cannot be consumed point free. OPA representatives have reported that many institutional users are under the impression that such meat can be used in their institutions point free.

In instances where the livestock is slaughtered by a custom slaughterer for the institution, points must be surrendered to the custom slaughterer when the delivery of the dressed carcass is made.

Institutions that both raise and slaughter their own livestock must report the meat used as a result of this slaughter, when applying for their next meat-fat allotment, and the local board is to make the reduction accordingly. Further, such institutions are prohibited from using meat as a result of their own slaughter, in excess of their meat-fat allotment.

Controversy is Swirling Around Moratorium, Surplus Questions

OPA held steadfast this week against a pork rationing moratorium, in spite of pressure which was being brought on the agency from many angles. However, OPA did increase the amount of pork purchasing power in the hands of consumers by validating spare stamp No. 2 in War Ration Book 4 for the purchase of 5 points worth of fresh pork and all sausage (see page 41).

The Office of Price Administration and the War Food Administration issued a joint report declaring that a survey had shown there is no country-wide pork surplus, and that a temporary moratorium on pork rationing might result in chaotic conditions of supply and distribution, particularly in the East, South and West.

Meanwhile, a group of midwestern congressmen, led by Senator Reed of Kansas, held an informal conference with representatives of government agencies and NIMPA on the temporary suspension of pork rationing. Taking

the stand that the congestion of markets and meat plants is causing tremendous losses to hog producers, Senator Reed announced at the end of the conference that, unless definite improvement can be shown by the middle of next week, he will introduce a resolution providing for the removal of all meat rationing control from WFA and OPA.

While the congressional committee is apparently supporting the pork holiday idea, one of its major aims seems to be to force OPA to allow farmers to sell farm-slaughtered pork ration free.

At the conference, C. B. Heinemann, sr., secretary of NIMPA, said that the organization is behind the moratorium plan and suggested a two- or three-week holiday.

OPA "Powerless," Claim

John J. Madigan and Walter S. Straub of OPA claimed that they are powerless to change their rationing standards, even temporarily, without seriously interfering with the national over-all program. Mr. Madigan claimed that all of the meat which has been allocated to OPA is moving into consumptive channels and only WFA can increase the allocation or authorize an increased movement to civilian channels. He made the statement that the war procurement agencies have been unable to obtain their pork requirements. The statement was immediately challenged by the chairman who read a report from lend-lease stating it had obtained its full December requirements, and by a member of the committee, who called the Quartermaster Corps and was informed it had more pork at present than it could handle.

There are sharp differences of opinion in the industry over the desirability of the moratorium plan. Some packers warn that a holiday is not needed, that it would endanger the whole rationing program and that to allow farmers to distribute pork ration free would cut into the established business of small and large packers and would menace public health. They contend that pork will not back up dangerously if point values are adjusted and bonuses are used to relieve high pressure.

There has also been considerable controversy during the past week about the extent of meat and other food stocks; the danger of their spoilage; reports that the Office of Defense Transportation had charged the War Food Administration with waste, hoarding

CUT HOG CEILING WHEN SUPPORT PRICE DROPS

When the support price for 200- to 240-lb. good and choice barrows and gilts is lowered to \$12.50 on October 1, 1944, the ceiling price will be reduced accordingly, OPA Administrator Chester Bowles recently stated in a letter to *The New York Times*.

Administrator Bowles' letter also declared that the prospective lowering of the support price, coupled with some adjustment in regional corn prices while holding them at parity level, has resulted in a decrease in hog breeding which will be accentuated in 1944. He points out that the WFA goal for hog production in 1944 is about 18 per cent below the actual production in 1943, and that realization should come close to this goal. This will free a large quantity of corn for other uses. Reduction in the average weight of hogs will also save about 250,000,000 bu. of corn.

Emphasizing that the program for stabilizing cattle prices provides for an increase in the spread between prices of feeding stock and finished cattle, Mr. Bowles declared the cattle feeder will be in better position in 1944 than in 1943.

(Continued on page 18.)

Oscar Mayer & Co. Observes 60 Years of Growth and Service

THE colorful history of the U. S. meat packing industry contains few chapters more emblematic of red-blooded American business enterprise than those which trace the rise of leading meat plants from modest and

obscure beginnings to their present scope and prestige.

Looking back on the "life stories" of these firms, several factors are usually encountered which prove common to all of them—the faith and persistence of

the founders and their associates, the consistent quality of product, fair business dealing and an unswerving adherence to the ideal of service.

All these elements are richly present in the growth of Oscar Mayer & Co. of Chicago and Madison, Wis., which observed 60 years of growth and progress in 1943. The inspiring story of this pioneer midwestern firm, which enjoys an enviable reputation for the excellence of its meat products, has been woven briefly into an attractively illustrated booklet just issued by the company. Entitled "60 Years of Service," the 24-page brochure has been distributed to the company's employees, stockholders, customers and other food concerns, as well as to livestock raisers, banks, editors and other interested firms and individuals. Its foreword was written by Carter H. Harrison, former mayor of Chicago and long-time friend of Oscar F. Mayer.

"In 1883," the booklet states, "an alert young man opened a small retail meat shop in the 1400 block on Sedgwick street in Chicago. That inconspicuous store was not noteworthy among the many stores in a city of 100,000 people. But in 60 years it has grown into a business whose existence is important to some thousands of employees, thousands of users of its meats, and yet other thousands of stock raisers and farmers who bring or ship their livestock to Oscar Mayer & Co. . ."

The "alert young man" referred to in the booklet was Oscar F. Mayer, founder of the Mayer meat packing business. Still active in the enterprise today at 84, Oscar F. Mayer arrived in this country from Bavaria in 1873 at the age of 14, first going to Detroit. Here the husky youngster's keen eye fell upon a sign, "Boy Wanted," in an Antoine street meat market, and he was

A STUDY IN CONTRASTS

Present size of Oscar Mayer & Co. Chicago plant (upper photo) is far cry from tiny store (inset) from which the company developed. (Left): Air view of Madison, Wis., plant, where slaughtering operations are handled. Lower photos illustrate evolution of the company's delivery service.



promptly hired. His career had begun. Following a three-year apprenticeship in Detroit, the youthful immigrant moved to Chicago, where he worked for others at his chosen trade until 1883, when he founded the small retail shop that was later to serve as the nucleus of Oscar Mayer & Co. Joining him in this business was a younger brother, Gottfried, apprenticed in Europe in the fine art of sausage making and ham curing.

Hard work was rewarded, and the brothers soon branched out into a wholesale business, with Oscar becoming the sales and "outside" man while Gottfried devoted his time to inside duties at the plant. A third brother, Max, joined them later to handle the books. When the store lease was unexpectedly cancelled, Oscar acted swiftly, negotiating his first bank loan and erecting a small building of his own in 1888, in time to continue the business without interruption. In order to be close to the firm, he moved his family into living quarters above the store.

(Continued on page 41.)

MODERN PLANT FACILITIES

The company's extensive use of women in such operations as boning, cutting and canning is indicated by photos below. The popular Oscar Mayer Yellow Band wieners are automatically banded (right) in "Cartridge Pack" machine which speeds production. Lower photo shows meat products being canned for military use.

TOP EXECUTIVES OF OSCAR MAYER ORGANIZATION



O. F. MAYER



O. G. MAYER



A. C. BOLZ



G. A. ALTHAUS



AL WALLMO



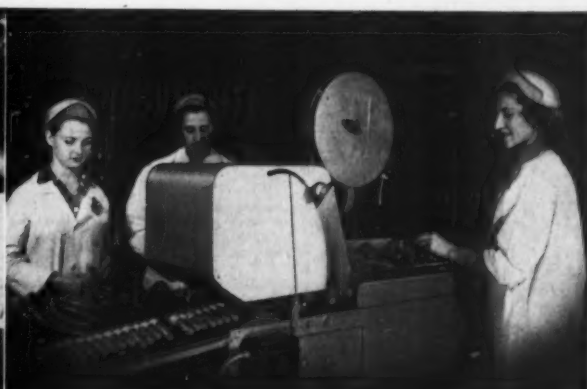
G. O. MAYER



FRED GUNKEL



CARL MAYER



BACK UP LARD PROMOTION BY—

ARTICLE I

Proper Handling of Fats

Making Better Lard

EVERY lard producer, large or small, can contribute to the success of the current American Meat Institute lard advertising program by making better lard.

Any packer can make good lard. To do so he must adhere to certain fundamental principles which will be stated in a series of articles prepared by the American Meat Institute (of which this is the first) to appear in early issues of THE NATIONAL PROVISIONER.

These articles will contain the latest practical and scientific information on making good lard. Some of the principles which will be stated and explained have been known to the meat packing industry for many years (although sometimes ignored) while others are the result of recent research in fats.

Producing good lard is not easy—but it is not too difficult for any packinghouse lard department. Read these articles and apply the information in your own plant. Good lard will not only

win friends while it has a rationing point advantage—it will hold them long after rationing and the war are over.

The first article, in question and answer form, deals with the proper handling of fats:

1.—When does fat deterioration begin?

Fat starts to deteriorate as soon as the animal is killed.

2.—How do fats deteriorate before rendering?

A chemical substance (enzyme) present in all fatty tissues breaks down the fat into fatty acids and glycerine. This is especially true of the internal fats.

3.—Does temperature influence the rate at which fats break down?

Yes. The higher the temperature the more rapid the breakdown, up to temperatures of approximately 120 degs. F. Practically all enzyme action stops at 160 degs. F.

4.—Can this type of fat deterioration be prevented?

No. Not until all parts of the fat become hot enough to destroy the enzymes present.

5.—Can this type of fat deterioration be retarded?

Yes. Since deterioration is slower at low temperatures, fats chilled quickly and held at low temperatures contain less free fatty acids than fats held for the same length of time at higher temperatures.

6.—What is meant by "low temperatures?"

Fats held at 32-36 degs. F. do not develop free fatty acids rapidly.

7.—Is time an important factor in fat deterioration?

Yes. Each hour the enzymes are permitted to act contributes to the total amount of free fatty acids produced. Chart No. 1 illustrates this point.

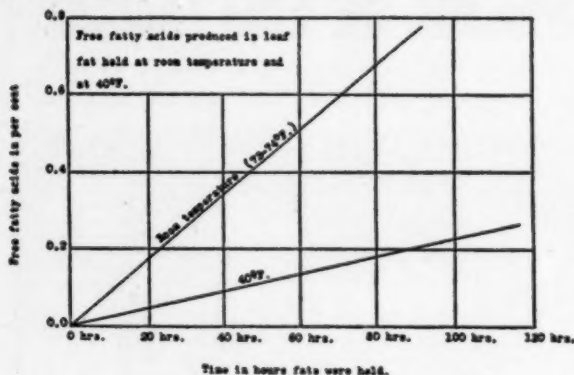
8.—Why should free fatty acids be avoided?

A large amount of free fatty acids is a danger signal indicating that the fat has been abused. The smoking temperature of a fat is very largely determined by the amount of free fatty acids present. Lard with high free fatty acids has low smoking temperature. (See Chart No. 2.)

9.—Why is low smoking temperature undesirable?

CHART NO. 1

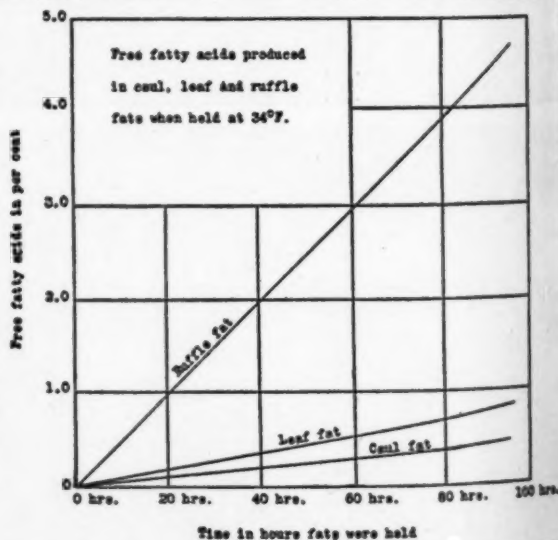
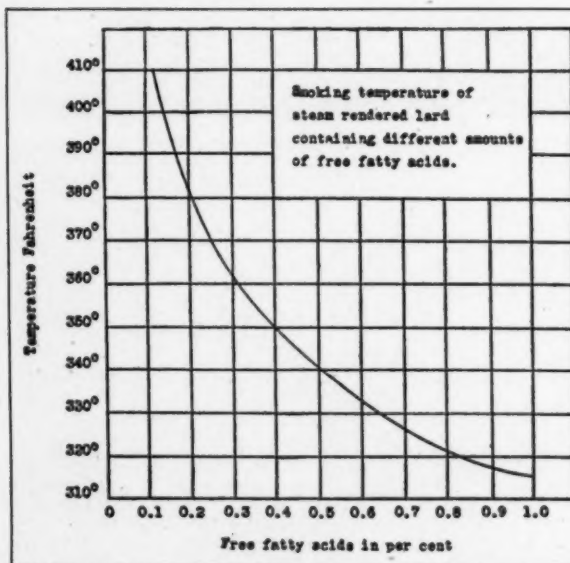
This chart shows that free fatty acids are produced in fats, illustrated by leaf fat, much more rapidly at room temperature than at 40 degs. F.



CHARTS 2 AND 3
(See below)

CHART NO. 2 (left). This curve shows clearly that the smoking temperature of lard decreases very rapidly as free fatty acids increase.

CHART NO. 3 (right). See how much more rapidly the free fatty acids are produced in ruffle fat than in leaf or caul fat when held at the same temperature.



HOW IS IT DONE IN YOUR PLANT?

- 1.—Do you ever have bloody killing fat?
- 2.—How carefully is sanitation controlled on the viscera separating and palling table?
- 3.—Do you know how long your killing fats are held before they are rendered?
- 4.—Are killing fats ever held overnight? Or do you render them the same day, even though the tank is not full?
- 5.—Does rendering begin promptly after the tanks are charged?

Fats smoking at low temperature are undesirable because they smoke up the house when used for frying foods. Lard containing less than 0.5 per cent free fatty acid will not smoke excessively at the temperature used in a kitchen.

- 10.—Do high free fatty acids affect the stability or keeping quality of lard?

Directly, no; indirectly, yes. The same abuses that cause high free fatty acids may also cause low keeping quality.

- 11.—Where in plant operation does quality control of fat begin?

With the slaughter of the animal. If sticking is not done properly, the fat, especially of the shoulder and jowl, may become bloody. Since blood deteriorates rapidly, off flavors and odors may develop which will affect the quality of the lard rendered from such fat. These blood stained sections will harm the quality of cutting fat as well as require added trimming which is wasteful. Therefore, correct sticking is important. (This will be discussed further in the second installment of "Making Better Lard.")

- 12.—Do the sanitation and care in removing fat from the viscera affect the quality of the lard?

Obviously any contamination will make for poorer quality of the product. The stronger flavor of some lard made from viscera fats may be due at least partly to poor or faulty separation of such fats.

- 13.—Is there any other reason why killing fats require special care?

Yes. These fats are handled warm and contain more fat-splitting enzymes than the cutting fats, and hence require more rapid handling to prevent high free fatty acids.

- 14.—Do all the internal fats contain the same amount of enzyme?

No. Ruffle fat contains more than the others. This is because there are more glands in this fat. The difference in amount of enzyme is illustrated by the accompanying curves showing the rate of free fatty acid formation in caul, leaf,

(Continued on page 37.)

New "Life of Riley" Radio Show Is Given Nation-Wide Publicity

A COMPREHENSIVE publicity "buildup" for the new American Meat Institute national radio program, "The Life of Riley," has been developed and is being carried out by the Institute, the Blue Network and other interested agencies. Efforts of these agencies are being correlated in order to insure that a maximum degree of listener interest has been built up for the new presentation by the time of its initial broadcast—Sunday, January 16, from 3 to 3:30 p. m. EWT, over 155 stations.

Three major publicity and promotional projects are involved in the effort. As outlined by the Institute, these include 1) Make certain, so far as possible, that from the first program on, all newspapers mention the program in their "Best Bets" boxes on pages carrying radio programs; 2) every paper in the nation carrying radio news will have each Wednesday—for use in Sunday's radio columns—a "teaser" digest of the episode to be heard on each program and 3) at frequent intervals, photographs and newspaper mats of the artists heard on the show will be sent to all newspapers using this type of material.

Details of Promotion

Radio editors will receive program-content material before each broadcast. Personal calls are being made on radio columnists. General releases are being prepared for all radio pages and editors, and a steady flow of human interest stories for the Blue Network press department will be supplied. Photographs also will be made available to this department, which uses the material in its widely distributed clip sheet.

The program will be further promoted in a number of newspaper columns. One such column is supplied in mat form to 334 daily and weekly newspapers having circulations ranging up to 40,000. This column, titled "Right Out of the Air," is prepared by the Earle Ferris organization of New York and Hollywood, which specializes in the creation of movie and radio publicity. Similar mats are to be supplied regularly to 750 additional newspapers and, at frequent intervals, "spot news" pictures or mats dealing with the program's stars to 244 other daily newspapers.

At the same time, exclusive stories of various types will be supplied to special lists of 350 radio editors. Other regular radio features which will use material include the columns titled "Who's News?" to 550 papers. "Static," used by 50 papers, and "Broadway Beams," featured regularly by 20 large newspapers. Continuous contacts are already being made with magazine editors, in order to get references to the program in the national magazines, with emphasis on movie and radio fan journals.

Working with the Institute on the program publicity, in addition to the Earle Ferris organization, is the William Morris office (through whom the show was booked), the publicity offices of the Blue Network in New York, Chicago and Hollywood, and the Hal Roach studios, "owners" of William Bendix, popular screen actor who stars in the new presentation. In addition, the Blue Network has in preparation an extensive audience promotion campaign, which is handled through the managers of the stations carrying the broadcast.

Participants in the AMI meat educational campaign have been sent reprints of an advertisement announcing "The Life of Riley," to appear in a wide list of newspapers on January 16, and reprints of a page article entitled "Bendix, the Magnificent," from the January 1, 1944 issue of *Colliers*.

The Institute is also preparing a wide variety of other promotional material, including a four-page folder for distribution to salesmen, a colorful 11-by 14-in. poster for use in offices, plants, wholesale markets, branch houses, retail markets, etc., a small two-fold leaflet which can be used as an insert in No. 6 envelopes, as well as in a number of other ways, and mats for participating company and retailer newspaper and handbill advertising.

Pointing out that the new radio show will flourish on its own merits as soon as it becomes known, the Institute is urging meat industry members to do all that they can to give the presentation a good "sendoff." Acceptance of the program may be stimulated at sales meetings, through publicity in company house organs, through the organization of special "listen in" parties and through reminder notices printed on correspondence by postage meter cancelling machines, the AMI-points out.

A. M. A. MARKET CONFERENCE

To help arm the marketing executive with information on markets, methods and conditions that is vital to sound and intelligent planning for the post-war sales era will be the purpose of the American Management Association's marketing conference, to be held at the Waldorf-Astoria hotel, New York, January 12 to 13.

Principal speakers will include Arthur C. Nielsen, president, A. C. Nielsen Co., Chicago, who will discuss "Permanent Effect of Wartime Controls on Consumer Buying Habits"; William J. Moll, Geyer, Cornell & Newell, Inc., New York, who will have as his topic, "What Consumers Want in Post-War Products," and Arthur P. Hirose, director of market research and promotion, McCall Corp., Chicago, who will speak on "Products, Markets and Research."

He profits most + + who serves best

(A BUSINESS AXIOM WORTH
REMEMBERING, PASSED ALONG BY)



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TREATED PAPERS for the
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BRANCH PLANTS IN PHILADELPHIA, PENNSYLVANIA, AND HOUSTON, TEXAS

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Meat Prices Declined 7% During 1943

"Prices of beef, veal, pork and lamb were down on the average by 7 per cent under OPA cut backs and the subsidy program," Secretary of Labor Perkins reported this week in reviewing the price situation for 1943. Other important foods showed sharp price increases—especially eggs, fresh fruits and vegetables, fresh fish and poultry.

The Secretary said that prices of foods advanced rapidly in the first five months of 1943, both in wholesale markets and at retail, and then declined, with seasonal increases in supplies and the use of subsidies for certain foods. Wholesale food prices in December, 1943 were up 1.4 per cent over December, 1942, but retail food prices in November, 1943 were 4.7 per cent above November, 1942.

The price rise in 1943 was smaller than in any year since 1940, Secretary of Labor Perkins reported. At the year's end the general level of prices in wholesale markets was 2 per cent higher than at the close of 1942, and the prices of staples that families buy in retail markets for everyday living were up about 3½ per cent. She said the slowing up of the price advance was shown in the following table:

Year	Per cent Increases	
	Wholesale Cost of Prices	Living
December, 1939 to December, 1940	1	1
December, 1940 to December, 1941	17	19
December, 1941 to December, 1942	8	9
December, 1942 to December, 1943	2	3½

"It may be noted that the most rapid rise in prices came before Pearl Harbor," the report said, "the 1943 rise in wholesale prices and in the cost of living was much smaller than the rise of 17 per cent in wholesale prices and 10 per cent in the cost of living during 1941. The slowing up of the price advance in 1943 reflected the development of former price control and rationing measures."

FSCC Wants to Buy More Frozen and Cured Meats

The FSCC last weekend raised its sights on some of its meat requirements for the next three months and stated that its purchase schedule for frozen meat, rationable cuts of cured pork and salted fat cuts would be about 12.5 per cent greater than the agency had announced on December 2. The FSCC purchase schedule will be as follows:

FROZEN MEAT		lbs.
January	90,000,000
February	79,000,000
March	79,000,000
CURED PORK, RATIONABLE CUTS		
January	45,000,000
February	45,000,000
March	45,000,000
SALTED FAT CUTS		
January	79,000,000
February	79,000,000
March	79,000,000

The FSCC reports that most packers

submitted offers during December for their full share of the program and the buying agency was able to acquire the full quantities of meats requested. However, excess quantities in some classes had to be applied against shortages in others. The FSCC is disappointed that a few packers were not able to arrange their operations during December to meet the required schedule, but expects that their January response will be better.

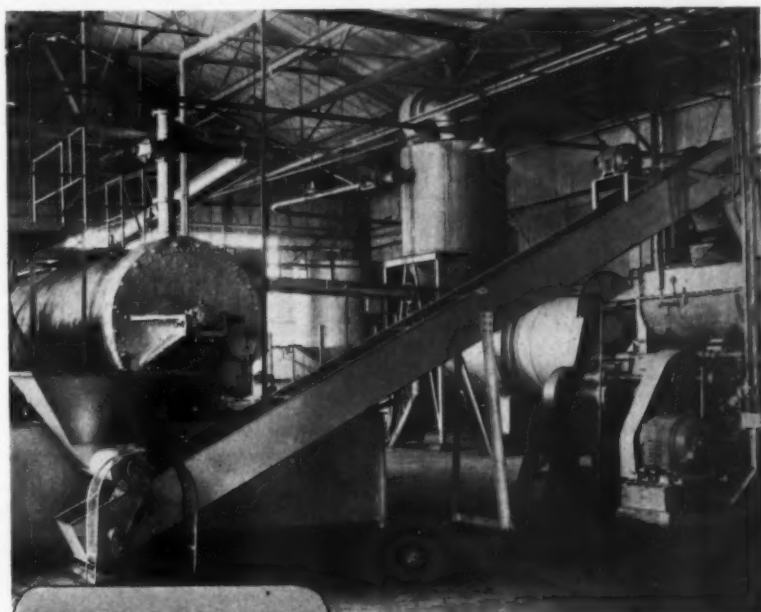
Packers are asked to submit their offers for their pro rata share of this schedule as quickly as possible for all items which can be delivered in January and February.

Every victory increases the demand for food. Help Food Fight for Freedom.

NON-SLAUGHTERER MEETING

The National Association of Non-Slaughtering Meat Processors and Wholesalers, Inc., will hold its annual meeting in the Medinah club, Chicago, on January 8, Frank Buckley, executive secretary of the organization, announces. Speakers at the round table discussion following luncheon will be Congressman Walter Ploeser of the House Small Business Committee, Fred Waller and John Madigan, representing the Office of Price Administration, and Harry Reed, chairman of the WMB.

Officers of the association include Walter Seiler, Philadelphia, president; Joseph Roti, Chicago, and Sidney H. Rabinowitz, Boston, vice presidents; Jack Gutfreund and George Kast, New York City, secretaries, and Israel Wald, Boston, treasurer.



Compact, Sanitary Dry Rendering Plants

OTHER STANDARD PRODUCTS

Agitators	Hog Hoists
Refining Tanks	Scalding Tubs
Filter Presses	Hog Dehairers
Lard Rollers	Viscera Tables
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Bleeding Rail Equipment	
Hoist and Droppers	
Ham and Bacon Smokehouse Trees	
Overhead Conveyors	
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Steam Jacketed Lard Kettles	
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Smokehouse Doors	
Sausage Cooking Boxes	

The Standard-built dry rendering plant is both sanitary and efficient. Standard installations such as shown above are compact, on one floor, and successfully handle a large output. Modern welding methods and all-steel construction in the machinery makes continuous operation at low cost possible. Our engineering staff will be glad to design a profitable and improved plant to fit your requirements. Write for Bulletin No. 600.

Made in the West for Western Packers

STANDARD

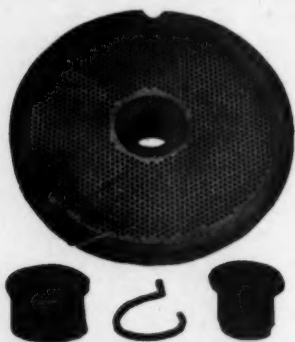
STEEL CORPORATION

General Offices and Plant: 5001 South Boyle Avenue
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TRADE MARK

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**For Grinder Plates and Knives
that Cost Less to Use**

COME TO SPECIALTY!

C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES

C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY
MFRS. SALES CO.**

Chas. W. Dieckmann
2021 GRACE ST., CHICAGO, ILL.

Amendment to FDO 75 Raises and Lowers Some Support Prices

Hog support prices for the Louisville, Ky., and Cincinnati, O., markets have been increased 10c, support prices at the Springfield, Mo., and Amarillo, Tex., markets and specified counties in eastern New Mexico have been lowered, and the adjustments in support prices at other markets which would have expired on January 1 have been continued by the War Food Administration by Amendment 9 to FDO 75.

The amendment revises FDO 75 to incorporate these old and new changes in the order and to include provisions relating to hogs which produce soft and oily pork (Amendment 7), as well as the extension of the support price to 300-lb. hogs (Amendment 8). Amendment 9 became effective January 1, 1944. Important sections of the text follow:

(1) Support prices—Ceiling prices. (1) All Class 1 and Class 2 slaughterers shall pay, for good to choice butcher hogs (barrows and gilts) within the weight range of from 200 to 300 lbs., not less than the support prices, as set forth in the following paragraphs of this section, applicable at the market where such hogs are sold. The support price for such market shall remain in effect until the War Food Administrator determines the need for and announces a modification with respect thereto. In making such determination, the War Food Administrator will give consideration to information received from producers, packers, and others indicating that the support price in effect at any market does not, under existing conditions, represent an appropriate differential in relation to the Chicago support price.

(2) At the following specified markets, support prices shall be as follows:

CHICAGO, \$13.75.

NORTH DAKOTA: Fargo, \$13.00; Counties of Cavalier, Pembina, Ramsey, Walsh, Nelson, Grand Forks, Eddy, Foster, Griggs, Steele, Traill, Stutsman, Barnes, Cass, LaMoure, Ransom, Dickey, Sargent, Richland, \$12.85; Remainder of the state, \$12.75.

SOUTH DAKOTA: Sioux Falls, \$13.20; Counties of Brown, Marshall, Day, Roberts, Spink, Clark, Codington, Hamlin, Grant, Deuel, Beadle, Kingsbury, Brookings, Sanborn, Miner, Lake, Moody, Davison, Hanson, McCook, Minnehaha, Hutchinson, Turner, Lincoln, Ben, Bennett, Yankton, Clay, Union, \$13.10; Remainder of the state, \$13.00.

MONTANA: Billings, \$12.65; remainder of the state, \$12.50.

WOMING: Cheyenne, \$13.25; remainder of the state, \$13.00.

IDAHO, \$12.75.

UTAH: Ogden and Salt Lake, \$13.50; remainder of the state, \$13.25.

WASHINGTON: Spokane, \$13.50; Seattle, \$13.75; Tacoma, \$13.60; counties of Perry, Stevens, Pend Oreille, Lincoln, Spokane, Adams, Whitman, Franklin, Walla Walla, Columbia, Garfield, Asotin, \$13.25; counties of Okanogan, Douglas, Chelan, Kittitas, Grant, Yakima, Benton, Klickitat, \$13.40; remainder of the state, \$13.50.

OREGON: Portland, \$13.75; counties of Umatilla, Union, Wallowa, Grant, Baker, Harney, Malheur, Curry, Josephine, Jackson, Klamath, Lake, \$13.25; counties of Clatsop, Columbia, Washington, Multnomah, Tillamook, Yamhill, Clackamas, Polk, Marion, Linn, Benton, Lincoln, \$13.50; remainder of the state, \$13.40.

KENTUCKY: Louisville, \$13.70; Counties of Hancock, Ohio, Butler, Warren, Simpson, Logan, Todd, Muhlenberg, McLean, Davies, Henderson, Union, Webster, Hopkins, Christian, Trigg, Lyon, Caldwell, Crittenden, Livingston, Marshall, Calloway, Graves, McCracken, Ballard, Carlisle, Hickman, Fulton, \$13.20; remainder of the state, \$13.40.

TENNESSEE: Nashville, \$13.50; Memphis, \$13.35; Union City, \$13.20; Chattanooga, \$13.50; Knoxville, \$13.50; counties of Johnson, Carter, Sullivan, Washington, Union, Hawkins, Greene, Hancock, Grainger, Hamblen, Jefferson, Sevier, Claiborne, Unicoi, Knox, Blount, Anderson, Campbell, Cooke, \$13.35; remainder of the state, \$13.20.

OHIO: Cincinnati, \$13.90.

MISSOURI: Springfield, \$13.25.

TEXAS: Amarillo, \$13.25.

NEW MEXICO: Counties of Colfax, Union, Mora, Harding, San Miguel, Quay, Guadalupe, McBasa, Curry, Roosevelt, Chavez, Lea, Eddy, \$13.25.

WFA SEES SERIOUS CONTAINER OUTLOOK

The container shortage continues to present a critical problem in the meat packing industry, despite the fact that nation-wide paper and paperboard salvage programs are in full swing.

The War Food Administration this week issued a warning that new wooden containers would be scarce in 1944. One official of the WFA office in Chicago declared that while everything possible is being done to relieve the immediate container shortages of packers as they arise, no over-all relief of the situation is in sight. The immediate outlook is dark regarding numerous types of containers.

Used containers, WFA officials declared, should be regarded as necessary "wartime packages," comparable with a recapped rubber tire. The shortage of new containers is such that numerous food items in 1944 will either be delivered in used containers or not at all. The shortage of wooden containers is an example of the general scarcity of commercial wood and lumber products. Heavy military demands for containers, a more than 300 per cent increase over pre-war use of lumber for packing and shipping, the manufacture of war goods, and a serious falling off in lumber and pulp wood production are the principal reasons for the shortage.

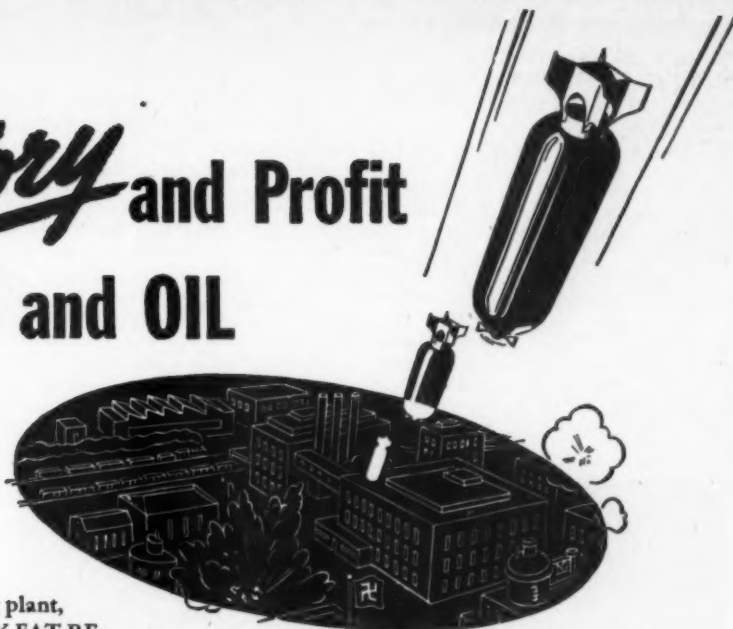
Russell A. Palen, package and container authority for WFA's office of materials and facilities, suggests that producers and distributors anticipate all their 1944 requirements and get in early with their orders for used and re-conditioned materials. WFA recently established an office under the direction of G. P. Bates, FDA, 5 S. Wabash, Chicago, which provides special emergency handling of meat industry requirements for containers of all kinds. Further information regarding the service offered by this office was published in the December 11 issue of the PROVISIONER.

(3) At any market other than those specified in (1) (2) hereof, the support price shall be \$1.00 per cwt. below the maximum price in effect at such market on November 29, 1943, under regulations of the Office of Price Administration.

(4) For hogs which produce soft or oily pork, applicable support prices may be reduced by the amount of the normal discount at the market. The discount for hogs which produce oily pork shall not exceed \$1.50 per cwt., and the discount for hogs which produce soft pork shall not exceed less than the normal difference between such discounts. Unless purchased "subject to kill," no less than the applicable support price shall be paid in all cases where a certificate is furnished by any county agent, vocational agricultural representative, or person acting in a similar capacity to the effect that the hogs have been raised and fed in accordance with a production and feeding program that will ensure firm pork.

(5) All Class 1 and Class 2 slaughterers shall pay not more than such maximum prices for hogs as may be established by the Office of Price Administration under the Emergency Price Control Act of 1942, as amended.

There's *Victory* and Profit in WASTE FAT and OIL



In one small Philadelphia packing plant, where a new Hottmann VICTORY FAT RECOVERY BASIN was recently installed, an average of 750 lbs. of "skimmings" are being recovered each week, one-fifth of which is salvageable fat and oil that would ordinarily pass into the sewer.

At current prices for waste materials, plus the saving of plumbing bills for clogged sewers, this installation should pay for itself in a reasonably short period of time.

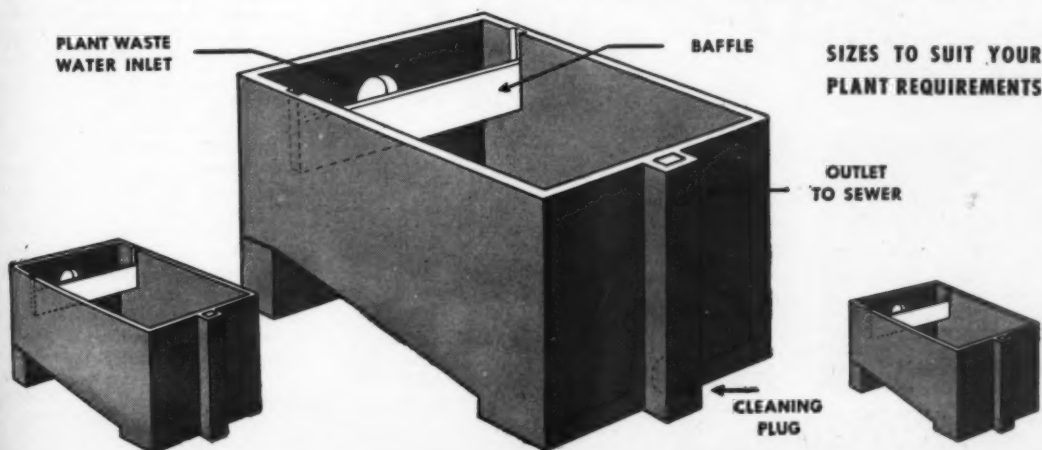
To show the importance the Government now places on fat and oil recovery, ration-point bonuses are now being offered to housewives, and top prices are being paid to abattoirs, packing plants, food processing plants and institutions for every pound salvaged.

Fat and oil are urgently needed now to make blockbusters for Berlin and depth charges for Tojo's pig boats . . . to bring peace on earth good will to men . . . sooner.

Hottmann . . . for more than a quarter of a century, engineers and builders of food plant equipment . . . has developed the VICTORY FAT RECOVERY BASIN to help YOU do a patriotic job, with a good return for your investment.

You can order it now and get immediate delivery because it is *made of non-critical materials, and requires no priority*. It's completely sanitary . . . easy to install . . . moderately priced, and has usefulness and efficiency that will not cease with the war. It's an investment you'll be glad you made.

If you'd like full particulars, write today.



THE HOTTMANN MACHINE COMPANY

3325-47 East Allen Street

Philadelphia, Penna.

Industry Problems

(Continued from page 9.)

and inefficiency in handling foods, and the interpretation of FDO 90, the freezer stocks order.

At Philadelphia, George A. Casey, president of John J. Felin & Co. and chairman of the board of the National Independent Meat Packers Association, announced on January 1 that in order to comply with FDO 90, "we are forced to place in the inedible tanks a considerable quantity of good food." The quantity was reported to be 200,000 lbs.

On January 2, Peter G. Carroll, area supervisor of the WPA, declared that the 200,000 lbs. of product destroyed could have been saved for human consumption with practically no effort by

merely asking for "relief from hardship" as provided by the order. He pointed out that the speed with which the product was tanked was also unnecessary because it need not have been removed from storage before January 5.

Mr. Carroll said that he had expressed to Felin officials his deep regret over the destruction of the food and had told them that he would not have denied relief. He stated that Mr. Casey had reported that only tripe was tanked.

THE NATIONAL PROVISIONER of January 1, page 11, reported that FDA policy in administering FDO 90 would be that "no product will be ordered out of freezers unless urgent need for space develops in specific circumstances and that, even then, a rule of reason will be applied to permit orderly removal

of product . . . the FDA has no intention of disturbing any situation where freezer space is adequate to handle production satisfactorily. There is no intention of forcing packers to tank unusable by-products and the order will be administered with flexibility on a permit basis."

The WFA this week denied that it is hoarding and that it has suffered large spoilage losses on the food it has purchased. Spoilage from the beginning of lend-lease operations in March, 1941 to December 1, 1943, amounted to .02 per cent of total purchases. The food agency pointed out that much of the food now crowding storage space is privately owned or is held by the U. S. armed forces.

WFA said its frozen meat holdings, as of December 1, amounted to 9,500,000 lbs., or about 2 per cent of the total commercial stocks of 446,000,000 lbs. WFA said its stores were equivalent to its shipments during the last 3 days of December. WFA holdings of canned meat amounted to 246,000,000 lbs., or about a 3½ months supply at the December delivery rate. These stocks will be exhausted by February 15 at the present rate of shipment, WFA pointed out.

WFA on December 1 held 23,000,000 lbs. of cured meat against total commercial stocks of 258,000,000 lbs.

Director Joseph B. Eastman of ODT declared this week that the transportation agency has never made any charge of waste, hoarding and inefficiency against the War Food Administration. He stated that ODT had made no comment, publicly or administratively, to WFA on the adequacy of its procurement programs. He stated, however, that ODT has called attention in recent weeks to an accumulation of certain foods in cold storage.

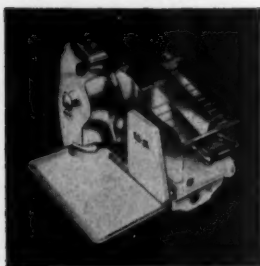
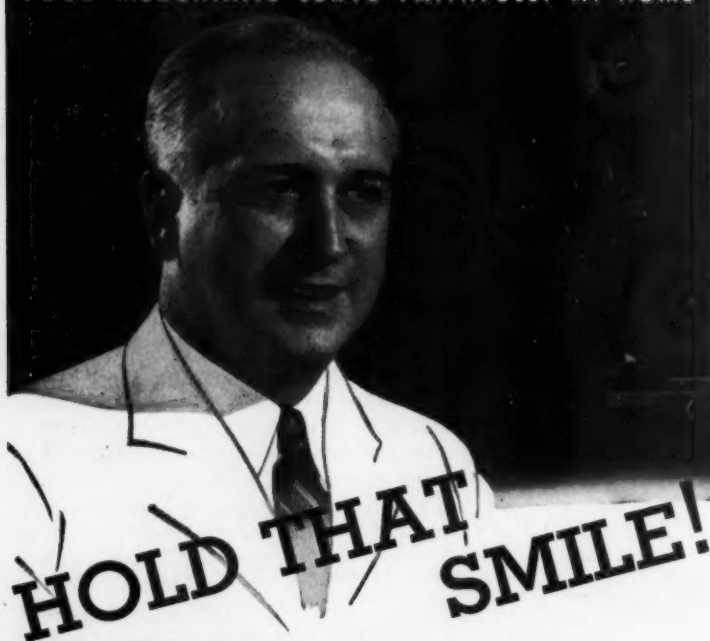
Director Eastman pointed out that average occupancy of freezer space on December 1 during the 1937-41 period was 801,000,000 lbs.; on December 1, 1943 it was 1,461,000,000 lbs. He stated:

"Our interest in it is chiefly in connection with the movement of frozen foods to the ports for export abroad. The shortages at the ports are pretty well plugged. Fortunately, there hasn't been much detention of cars because those shipments move under a permit system and the connections between the trains and the boats have been pretty good, and there hasn't been much delay. If, however, there were to be a long delay caused by storms or submarines or something that interfered with shipping schedules, the frozen commodities can only remain safely in refrigerator cars for a comparatively short period of time. For their preservation, these commodities must be removed from cars and placed in freezer storage space and we think there should be a cushion of available freezer space at the ports to protect against such a situation as that.

"The items on which we are suggesting action at this time are principally

(Continued on page 37.)

FOOD MERCHANTS SERVE FAITHFULLY AT HOME



★ Do you realize how much your smile means to your customers? It is helping tremendously these days. The brave mother who hasn't heard from her son for weeks, the young bride whose husband is overseas . . . yes, everyone gets a "lift" from your happy greeting. We at U. S. appreciate that your problems are probably heavier than ever before. But we hope that as this New Year progresses, you will hold that smile until it can be replaced by the joy of Victory . . . A few new U. S. Slicers are now available on approved orders. See your U. S. representative or write us.

BACK THE ATTACK WITH MORE WAR BONDS

~ 45th Anniversary Year ~
U.S. SLICING MACHINE CO.
 LAPORTE, IND., U.S.A.

The parachute can that sprays bomb splinters

If you ever see this innocent-looking can floating down at you, find a foxhole fast.

It's one of the deadliest bombs ever invented. One of the most ingenious, too!

Here's how it works: Inside the can is a folded parachute. When the can is dropped the chute opens, automatically pulling a wire that sets a fuse. The instant the can hits, TNT explodes—spraying jagged fragments.

Why the parachute? It enables a plane to fly very low, dump its load and get away before the explosion. It also lets the can down gently so it will explode *above* the ground and do more damage.

Millions of strong, sturdy cans are going to war to help American boys. They're carrying food, fuel, medicine and ammunition to our fighting men—destruction to our enemies. And they're delivering their vital supplies—*safe!*

The cans at war will some day be back to join the cans still serving you here at home. They'll be better cans, thanks to the experience our laboratories and plants are gaining as wartime "Packaging Headquarters for America."

WANT WAR WORK HELP?

Rushed as we are, we can still take on more war work. A part of our vast metal-working facilities for forming, stamping, machining and assembly is still available. Write or phone our War Products Council, 100 E. 42nd St., N. Y. C.

It gets there—safe—in cans

CONTINENTAL CAN COMPANY

SAVE TIN AND HELP CAN THE AXIS

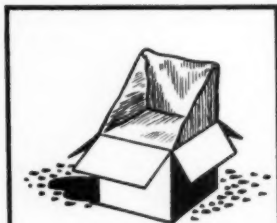
Cover Barrels with **DURATEX...**

**Greater Protection
Easier to Use**



SINGLE CRINKLED PAPER MEAT COVERS

Chase crinkled paper makes ideal covering material for meats and other articles because of its unusual strength, flexibility and resistance to wear and tear. It is obtainable in made to size covers, sheets or in yardage form, waxed or unwaxed.



SINGLE CRINKLED PAPER BOX AND BARREL LININGS

Chase Saxolin crinkled papers, waxed or unwaxed, offer complete protection against outside contamination. They help preserve freshness and keep contents fresh and clean.

MEAT packers and others have found in **CHASE DURATEX** the ideal barrel cover. It is dust and moisture-proof; it is strong and durable; it is economical and easy to handle; and last but not least, it actually dresses up the appearance of the barrel.

DURATEX is a specially prepared laminated paper consisting of two layers of heavy crinkled kraft . . . firmly bonded with a heavy layer of mastic compound. The result is an exceptionally strong, durable sheet that takes lots of abuse.

DURATEX covers come cut to shape and, if you wish, are attractively printed in a multiple of colors with your firm name or brand. To use them you merely place a Duratex cover over the top of the barrel, slide the hoop down, fasten in the usual manner, and you have a neat, good-looking container ready for shipping. Investigate the superior qualities of **DURATEX** . . . **SEND FOR FREE SAMPLES AND PRICES.**

CHASE BAG COMPANY . . . GENERAL SALES OFFICES, 309 W. JACKSON BLVD. . CHICAGO 6, ILLINOIS

**BUFFALO
TOLEDO
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**MILWAUKEE
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**KANSAS CITY
NEW ORLEANS
DALLAS
ST. LOUIS**

**NEW YORK
DETROIT
CLEVELAND
PORTLAND, ORE.**

**ORLANDO, FLA.
SALT LAKE CITY
DENVER
PITTSBURGH**

**BOISE
MEMPHIS
HUTCHISON
OKLAHOMA CITY**

**HARLINGEN, TEXAS
REIDSVILLE, N. C.
WINTER HAVEN, FLA.**





Recent War Agency Orders Affecting the Meat Industry



THE War Production Board by its latest revision of Conservation Order M-81 has allocated prime plate to allow meat processors to pack 25 per cent more brains, meat spreads, sausage, bulk sausage meat, chopped luncheon meat and potted meat in metal containers for the civilian trade than they packed in the base period, 1942; the new quotas, in effect, mean that processors may pack considerably more of these products than in 1943, when they were restricted to 100 per cent of the 1942 base.

In addition, the latest revision of M-81 establishes a packing quota of 75 per cent of the 1941 base for whole hams, as well as a quota for corned beef hash (packed according to FDA standards) of 50 per cent of the 1941 pack by weight. Neither of these items had a packing quota in 1943.

To make possible these increases in production of canned meats and other canned foods in 1944 the WPB has allocated a total of 1,900,000 tons of prime plate against 1,550,000 tons of prime plate used during 1943.

The quota (cans and glass) for chili, with or without beans, when packed according to FDA standards, has been set at 50 per cent of the 1941 pack; in 1943 the quota for chili without beans was 100 per cent of the 1942 base. The 1944 quota for canned tongue is 125 per cent of the 1942 pack against 50 per cent of the 1942 pack in 1943. Liquid edible animal and vegetable oils were given a 1944 quota of 150 per cent of the 1943 pack against 50 per cent of the 1942 pack during 1943.

Specific packing quotas for 1944 and can sizes are as follows:

MEAT AND MEAT PRODUCTS

(Processed and in hermetically sealed cans)

1. Bacon: packing quota, none; can sizes, 24 oz. and 14 lb.
2. Beef, veal, mutton, and pork (including tushes); corned, roast, or boiled, and containing not less than 85% meat by cooked weight: Cans with all seams soldered, packing quota, none; any size can; Cans with only side seams soldered, packing quota, none; any size can.
3. Brains: packing quota, 125% 1942; can size, 10 oz.
4. Meat products as follows: Packing quota, 15% 1942.
 - a. Meat loaf, containing not less than 90% meat, by uncooked weight, and no added water. When packed as a chopped product, meat loaf may contain not more than 10% of the following ingredients: cereal, whole milk, eggs, and seasoning; can size, 7 oz.
 - b. Meat spreads, including ham, tongue, liver, beef and sandwich spreads. When packed as a spread, the chopped product shall contain not less than 65% meat, by cooked weight, with added cereal or other products. When packed as deviled ham or deviled tongue, the product shall consist of chopped meat without added cereal or other products; can size, 3 oz.
 - c. Sausage in casings, containing no cereal or similar substance and not to exceed 10% added water, by weight, except pork sausage, which may be prepared with not to exceed 3% added water by weight: Vienna sausage, pork sausage; can size, 4 oz.; Sausage in oil, lard or rendered pork fat; can size, No. 5.
 - d. Bulk sausage meat, containing not to exceed 3 1/4% cereal and not to exceed 3% added water, by weight; can size, 24 oz.
 - e. Chopped luncheon meats, consisting of chopped, seasoned meat with not to exceed 3% added water, by weight; can size, 12 oz.
 - f. Potted meat, consisting of chopped meat or

by-products of meat, without added cereal or similar substance, and labeled as a potted or deviled meat product; can size, 3 1/2 oz.

5. Whole ham: packing quota, 75% 1941; any size can.

6. Corned beef hash, when packed according to FDA standards: Total pack in 1944 in cans and glass not to exceed by weight 50% of 1941 pack. Can size, No. 2.

7. Chili with or without beans when packed according to FDA standards: Total pack in 1944 in cans and glass not to exceed by weight 50% of 1941 pack. Can size, No. 2.

8. Tongue: packing quota, 125% 1942; can size, 6 oz.

9. Turkey, boned, and chicken, boned: packing quota, 50% 1941. Can size, 12 oz.

MISCELLANEOUS FOODS

18. Liquid edible oils, including only animal, vegetable, olive, fish and other marine animal and edible blends of such oils: packing quota, 150% 1943 pack of size 5 gal. Can size, 5 gal. Reusable.

These quotas do not control production for the Army, Navy, Marine Corps, Maritime Commission, War Shipping Administration and Lend-Lease.

GLYCERINE.—The War Food Administration has revised controls over the use of glycerine by issuing a limitation order which became effective January 1, 1944. The new regulations, contained in an amendment to FDO 34, provide adequate quantities of the liquid for military and essential civilian uses, and will permit many users to obtain

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Many an eyebrow would be raised if the eyes under them were trained upon one huge pile of excessive overweight which daily goes into cans.

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their current needs without securing specific authorization for delivery. The quantity of added glycerine used in the manufacture of emulsified margarine and shortening still is limited to 0.06 and 1 per cent, respectively, based on the fat content computed on a weight basis. Producers and refiners of crude glycerine, as well as distributors of more than 1,150 lbs. per month, still are required to file monthly reports on Form FDO 34-2.

STEEL DRUMS.—If approval is obtained from the War Production Board, animal and vegetable greases and animal, fish and vegetable oils may now be packed in new steel drums, rejects or seconds, under the terms of Limitation Order L-197, as reissued last week-end by WPB. Other changes in the order tighten restrictions on the use of steel shipping drums and include:

1.—No person may use any drum for packing any product which he did not pack in drums prior to September 14, 1942. The only exceptions now granted are in cases where use was authorized prior to October 2, 1943, as a result of an appeal.

2.—No person is permitted to pack any product in a new drum or reject or second unless the product is listed with a double asterisk and specific authorization has been granted by the WPB. (Previously no person was permitted to pack products listed with a single asterisk in Schedule A in new drums, but were permitted to pack in new

drums products listed with a double asterisk.)

3.—New drums or metal parts (other than flanges, plugs or cap seals) can be delivered by manufacturers only on receipt of proper certification signed by the purchaser; no person can accept delivery unless delivery has been authorized by the WPB.

4.—Procedure is established under which application may be made to the WPB for authorization to use new steel drums, rejects or seconds.

PRIORITIES REGULATIONS.—Rules applicable to the operation of the priorities system, as set forth in Priorities Regulation No. 3, have been modified to make certain perfecting changes, WPB announced. The amended version prohibits persons supplying materials on List B of the regulation for ship-board use on blanket MRO preference ratings from extending the ratings which have been applied to them, and provides that, as a general rule, items in List B may not be purchased with blanket MRO ratings except as specially provided. Among the items in List B of interest to the meat packing field are specified closures and closing devices required for packaging materials to be shipped or delivered; numerous types of containers, including bags, cans, cooperage, glass, steel shipping drums and wooden and fibre shipping containers; knife sharpeners and grinders; meat slicers and fluorescent and incandescent lighting fixtures, as de-

fined in Order L-78 and L-212, respectively. Blanket MRO ratings of AA-1 or higher may be used for the two latter items. Several interpretations of priorities regulations are also included in the amended regulation.

MANPOWER.—Some improvement in the manpower situation in a few localities is indicated in the latest War Manpower Commission labor market area classification showing that the number of areas in which labor shortages are acute has declined from 69 as of December 1, to 67 on January 1. The number of areas where shortages are expected to develop within six months has declined from 124 to 119. The number of areas in which a slight labor surplus will remain after six months, has increased from 102 as of December 1, to 112.

CONSTRUCTION.—Regional offices of the WPB are now authorized to process construction applications, with certain exceptions, if the cost of the project is less than \$25,000, the WPB facilities bureau has announced. The action is intended to provide speedier service to industry in handling applications on small-scale construction projects. WPB regional offices may designate certain WPB District Offices to process such applications. The effect of the new procedure is that an applicant desiring to begin a construction-project costing less than \$25,000 need no longer apply to Washington to obtain a construction-authorization and supplies of priority-restricted materials. Instead, the applicant can get direct action on his project, without reference to Washington, simply by applying to the nearest WPB regional office of or to a designated district office.

TRUCKS.—The Office of Defense Transportation has announced that Certificates of War Necessity, required for all commercial motor vehicles, did not expire on December 31, as some certificate holders are reported to have erroneously assumed. Certificates of War Necessity do not bear any expiration date, but specify that they shall remain in effect until amended, suspended, cancelled or revoked, the ODT pointed out. Where certificates have been amended, new certificates have been issued. In cases where gasoline and mileage allotments were adjusted in 1943, the changes will be carried over into 1944, the ODT said.

FATS—OILS.—The purchase and importation of Argentine neatsfoot oil and some other foreign fats and oils and oil bearing materials have been returned to private interests by the War Food Administration and the War Production Board. Import permits must be obtained from WPB under its general imports order M-63. Applications should be filed on WPB Form 1041. All other fats and oils imported in the United States are now purchased by the Commodity Credit Corporation of WFA.

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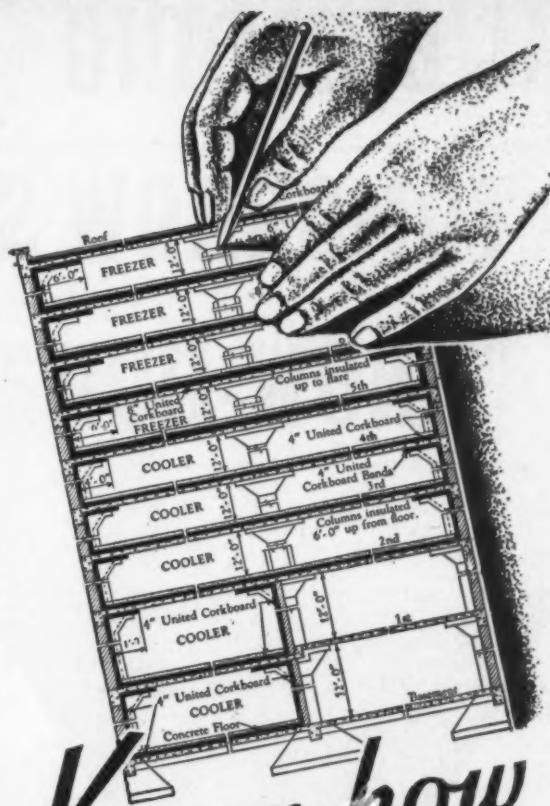
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The National Provisioner—January 8, 1944



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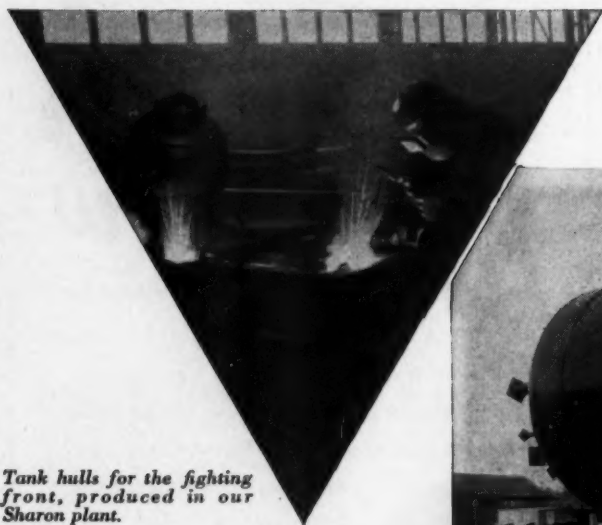
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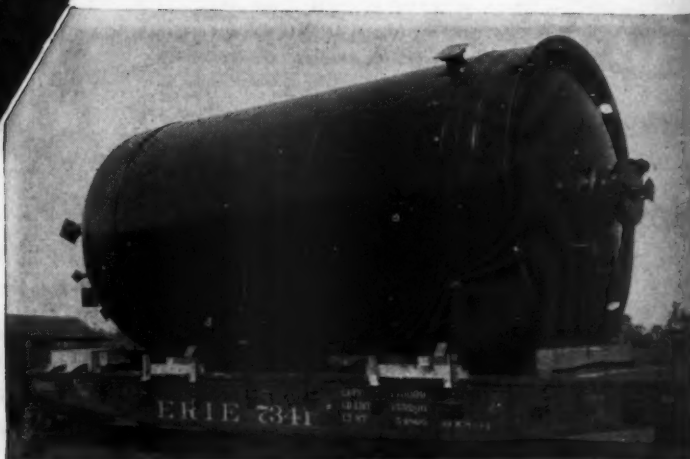
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Up and down the MEAT TRAIL

Personalities and Events of the Week

Charles A. Heath, 66, for 32 years traffic manager for the Rath Packing Co., Waterloo, Ia., died of post-surgery pneumonia recently. He entered the Rath offices in 1911 as traffic manager when there were but three employees in the entire office force and John W. Rath, former president, was handling the billing department personally. Mr. Heath, who was well known throughout the industry, recently returned from a trip west, during which he served as chief witness for Rath at interstate commerce hearings in Denver, Los Angeles, San Francisco and Portland.

Naval Aviation Cadet Robert Theodore Gleim, 22, farmer employe at the Rath Packing Co., Waterloo, Ia., was killed recently when the tire on a station wagon in which he was riding blew out, causing the car to overturn. Cadet Gleim was the son of Ed. Gleim, district manager of the midwestern sales territories of the company.

Clarence Birdseye, consultant, Frosted Foods Sales Corp., Pittsburgh, Pa., and pioneer developer of quick freezing methods, recently predicted that consumer cuts of fresh meats will be made at the packinghouse, permitting more efficient use of bone and fat as well as saving much shipping space.

George A. Hess, co-partner, Oswald & Hess Co., Pittsburgh, Pa., has been elected a director for 1944 of Pittsburgh's north side chamber of commerce.

Staff Sgt. James R. Sherry, who has been in North Africa during the past year, has returned to his position at the Rath Packing Co., Waterloo, Ia., where he had been a foreman for ten years, prior to his enlistment in 1942. He received an honorable discharge from the reserve.

Edwin T. Gibson, vice president of General Foods Corp., announced this week the formation of a new operating unit within the organization of the company which will be known as the Birds Eye-Snyder division. Burt C. Olney, former manager of the Snyder division, has been appointed general manager of the new organization.

Frank E. Brown and his brother, G. Ernest Brown, Roanoke, Va., have been restrained from operating an abattoir until they register as primary distributors with the Roanoke district OPA office, it is reported.

Robert Mair, 77, export manager of Swift & Company, Chicago, from 1900

Name Prindeville to Fill Rowell Post With Swift

Loren W. Rowell, vice president of Swift & Company and head of the company's fertilizer and feed business for a number of years, retired on December 31, 1943, after 47 years of association



L. W. Rowell



C. T. Prindeville

with the organization. John Holmes, president of Swift & Company, on January 5 announced that C. T. Prindeville, vice president, who recently returned to his desk in Chicago after 21 months' leave of absence with the government, had been appointed to direct the company's fertilizer business.

Rowell is recognized as one of the

until his retirement in 1933, died this week. Mair, who came to Chicago in 1894, was general manager and treasurer of the Lipton Meat Packing Co. He is survived by two daughters.

Leo Nelson, office manager of the

Beste Provision Company Stages Christmas Party

The entire organization of the Beste Provision Co., Wilmington, Del., was present at the company's annual Christmas party, held at the Hotel DuPont. Mrs. Charles H. Darrah, president of the company, thanked the employees for their loyal cooperation and support during the past year and presented each of them with a Christmas bonus.

An address entitled "Thanks" by D. A. Scott, vice president and general manager, was one of the highlights of the evening. Dr. Charles H. Darrah, treasurer, said in his speech that everyone should remember the boys in the service during the festive season and the whole year through. Christmas gifts were presented from the employees to Mrs. Darrah, Mr. Scott and Mr. McWhorter. The committee on arrangements was deftly handled by Elizabeth Lamborn and Harold M. McWhorter.

men who have played a leading part in the development of plant and animal foods. Twenty-five years ago, fertilizers were incomplete. Under his leadership Swift & Company developed a complete plant food which greatly stimulated gardening.

Joining Swift in 1896 at Kansas City, Rowell was transferred to the by-product department, later working at the Swift So. Paul plant and at New Haven, Conn., as manager of the New Haven Rendering Co., coming to Chicago in 1907. In 1918 he became manager of the fertilizer business and was elected a vice president in 1930. Rowell was a director of the National Fertilizer Association in 1918, vice president from 1927 to 1929 and president from 1929 to 1930.

Prindeville, who joined Swift in 1921 and was elected vice president in 1941, was called to Washington with the War Department in 1942. In August he was transferred to the War Production Board in charge of edible fats and oils. With the creation of the War Food Administration, fats and oils along with other foods were transferred to it. Prindeville later became chief of the fats and oils branch, handling soap and glycerine as well as edible and inedible fats and oils. He was the American representative on the fats and oils committee of the Combined Food Board.

Cudahy Packing Co., Salt Lake City, Utah, has joined the Merchant Marine. Nelson will be replaced by W. S. Mackay of the company's sales force.

Alfred Charles Love, 62, retired supervisor in New York and Mount Vernon for Armour and Company, died recently.

Michel's Packing Plant, Meridian, Miss., was badly damaged by fire recently. The blaze originated in a smokehouse and destroyed an undertermined amount of meat.

A. M. Goldberg, president, Alabama Packing Co., Birmingham, and Mrs. Goldberg have returned home after a three-week visit at the home of their daughter, Dora, and her husband, Louis Rosmarin of the Preservaline Mfg. Co., at Lawrence, L. I. They attended the marriage of their first grandchild, Anita Josephine Rosmarin, to Ensign Adam B. Koblit of Cleveland, O., and Mr. Goldberg took the opportunity to renew his acquaintance among New York meat packers.

Frank (Jerry) Allison, 83, in charge of cement work at Kingan & Co., Indianapolis, Ind., where he was employed for 37 years, died recently of a heart attack.

Franklin E. Wickard, 82, assistant

manager of the Theard Packing Co., Indianapolis, Ind., died recently in his home after an illness of three weeks. A cousin of Claude Wickard, Secretary of Agriculture, he was a meat merchant before becoming associated with the packing company 13 years ago.

W. K. Friert, director of the public relations division of the Wm. Schludenberg-T. J. Kurdle Co., Baltimore, was elected vice president of the Association of Manufacturers Representatives of Maryland, Inc., at the annual meeting. Other officers elected were: President, R. S. Jones, district sales manager, the Procter & Gamble Co.; secretary, H. W. Conn, district manager, Morton Salt Co., and treasurer, J. T. Holmes, district manager, Corn Products Co.

Vernon D. Beatty, advertising manager for Swift & Company, who has been on leave from the company to manage the advertising phases of the WFA's educational programs from July through mid-December, has now returned to Swift & Company. He is suc-

Charles S. Simms Retires

Charles S. Simms, 69, sales manager and director of the East Tennessee Packing Co., Knoxville, is retiring after 51 years of continuous service in the industry, it is announced. He will be succeeded by G. R. Garner, who has been with the company 24 years, serving as assistant sales manager for 15 years.

Simms was first employed by Swift & Company in 1892 at Chicago, later being affiliated with Morris & Co. and then with Armour and Company (22 years), serving as a salesman in Michigan and later being made branch house manager at Paducah, Ky., and Knoxville, Tenn. In 1917, he became sales manager of the East Tennessee Packing Co. and accepted an interest in the firm, with which he has been identified for 26 years.

The retiring executive retains a position on the company's directorate and is a member of the Knoxville city council. He also has other interests which he states will take enough of his time to keep him from "going stale."

ceeded by J. Sidney Johnson. The WFA, OWI and OPA have announced that in the first three months of 1944, the educational effort will give special emphasis to the need for sharing and playing square with the wartime food supply.

At a board of directors meeting of Merkel, Inc., Jamaica, N. Y., F. Howard Firor, general superintendent, and Enoch Jacobson were elected vice presidents, it is announced.

Charles Skulan, formerly purchasing agent for Cudahy Bros. Co., Cudahy, Wis., and for many years representative of various packinghouse supply firms, died in Milwaukee on December 31. Burial was on January 4.

Upon returning from a three-week trip to the West Coast, Irvin A. Busse, Packers Commission Co., Chicago, and Mrs. Busse received the good news that their son, Lieut. (J. g.) Irvin A. Busse, jr., had arrived safely in the U. S. after seven months of active service in the Mediterranean, during which he participated in both the Sicilian and Italian invasions. Mr. and Mrs. Busse are leaving to join him for a visit in New York.

Word has been received by his family in Topeka that Forest Gregory, formerly employed in the sausage department of John Morrell & Co.'s Topeka plant, is missing in action. Gregory enlisted in the Royal Canadian Air Force during 1941.

Herbert Lehman recently announced the appointment of Roy F. Hendrickson as deputy director general in charge of supplies for the UNRRA program, effective January 15. In his new capacity, Hendrickson will be in charge of the supply program for UNRRA covering food, clothing, medical supplies, equipment and other materials as necessary. He will be responsible for ascertaining requirements and bringing them to the appropriate allocating, procurement, and transportation agencies of the supplying nations, and for developing agricultural rehabilitation activities in liberated areas to complement the supply program.

James A. Adams, president of Standard Brands, Inc., New York, recently announced that the company had acquired all the outstanding capital stock

H. E. Madsen to Manage St. Louis Independent Concern

Henry E. Madsen has been appointed manager of St. Louis Independent Packing Co., St. Louis, Mo., succeeding L. A.



H. E. MADSEN

Dennig, who resigned to become president of Hyde Park Breweries Association, Inc. Madsen, a native of St. Paul, Minn., has been in the meat industry since 1914 when, at the age of 19, he joined Swift & Company as a clerk in the accounting department of the So. St. Paul plant.

In 1916, he became a member of the beef department at that plant and ten years later head of the department. In 1935, another promotion took him to Chicago as head of the Swift Chicago plant beef department. In 1941, he became an assistant to the president of Swift & Company.

Mr. and Mrs. Madsen have one son, Henry E., jr., who is a second lieutenant in the Air Corps and two daughters, Dorothy, a student at the University of Minnesota, and Lois, a graduate of Krompfer School of Art and Designing.

of Shefford Cheese Co., Inc., Green Bay, Wis., formerly owned by Kingan & Co. of Indianapolis. Frank T. Lewis, vice president of Kingan & Co. for many years, has been elected president of Shefford Cheese Co. and Charles L. Nye, vice president and general manager.

Charles W. Patterson, 64, an official of Wilson & Co. until his retirement ten years ago, died recently following a long illness. He had been a resident of Los Angeles since his retirement as a Wilson executive in 1933.

The Beech-Nut Packing Co., Canajoharie, N. Y., recently announced that it was making a year-end distribution of \$200,000 to employees and to former employees now in the armed forces.

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PROCESSING *Methods*

How to Make Cervelat

Cervelat is made in both hard dry and semi-dry forms by several different methods. An Eastern sausage manufacturer asks:

Editor THE NATIONAL PROVISIONER:

Can you give us a couple of formulas for making cervelat? We do not have a dry room and would like to make a soft cervelat.

Cervelat may be manufactured in several ways: It may be cooked through in the smokehouse, cooked in water or given a long, cold smoke. If cold-smoked, the lean pork in it should be refrigerated at 5 degs. F. or otherwise treated in accordance with regulations of the FDA dealing with handling of pork to be eaten without further cooking.

Two formulas which may be used for cervelat follow:

- 33 lbs. beef trimmings or cheeks
- 33 lbs. pork cheeks
- 17 lbs. pork shoulder trimmings, solid fat
- 17 lbs. lean pork trimmings

Or:

- 30 lbs. regular pork trimmings
- 30 lbs. beef trimmings
- 30 lbs. pork hearts

GRINDING AND CURING.—Beef, pork cheeks and lean trimmings are ground through $\frac{3}{16}$ -in. plate and fat through $\frac{1}{8}$ -in. plate. Meats are then mixed with following seasoning and curing ingredients:

- 3 lbs. salt
- 2 oz. sodium nitrate
- $\frac{1}{2}$ oz. nitrite of soda
- 6 oz. sugar (half dextrose)
- 6 oz. cracked white pepper
- $\frac{1}{2}$ oz. garlic
- 3 oz. finely ground red pepper

Many sausage manufacturers have found it convenient to use ready-prepared seasonings or specially-prepared seasonings, as manufactured by reputable firms, in making their sausage products. Such seasonings also insure that each batch of sausage will be flavored like other batches.

Shelve meats to cure at 38 degs. F. After curing, stuff in medium width beef middles, medium width hog bungs or in corresponding artificial casings. Stuff to full capacity.

Product may be handled from this point on in several ways.

SMOKE-COOKING. — The cervelat may be held in a dry room at 48 to 54 degs. for one or two days. It is then transferred to smokehouse, where the starting temperature is 100 degs. Smokehouse temperature is raised 3 degs. per hour until it reaches 121 degs.; during eighth hour it is brought up to 132 degs., to 144 degs. during ninth hour and 155 degs. for tenth and eleventh hours, or until internal temperature of product has reached 145 degs. Put in 100-deg. water for 5 minutes and spray with cold water. Cover with burlap and hold at 54 degs. for 12 hours.

Other processors smoke their cervelat at 72 degs. for 12 hours, at 110 degs.,

for another 12 hours and then raise smokehouse temperature rapidly to 155 to 160 degs. until internal temperature of product reaches 145 degs. After sausage is smoked it is dipped in 200-deg. F. brine and is put in smokehouse, where fire has been drawn, to cool gradually. It may then be held in a dry cooler at 55 to 60 degs.

WATER-COOKING. — Cervelat may also be water-cooked. Product stuffed in artificial casings is sometimes handled in this manner. The sausage is held at 54 degs. for two to four days after stuffing. It is given a slow cold smoke at 75 to 80 degs. for 36 hours with ventilators closed. Raise temperature gradually to 90 or 100 degs. for the next 12 hours, or until product is firm and shows good color. Cook cervelat in water at 155 degs. for 40 to 45 minutes, rinse with boiling and cold water and hang up to dry.

When pork has been pre-treated, the cervelat may be smoked at 75 to 80 degs. for 36 hours with ventilators closed. Then smokehouse temperature is raised to 90 to 100 degs. for about six hours. Product is hung at natural temperature for 24 hours.

CAMBRIDGE SAUSAGE

What is Cambridge sausage? An eastern packer writes:

Editor THE NATIONAL PROVISIONER:

An Army friend of mine now stationed in England has mentioned an English product which he calls Cambridge sausage. Can you tell me anything about it?

Cambridge sausage is an English product which in some ways resembles American pork sausage. Lean pork is used, however, and is cut in the silent cutter. Some fat pork is added in cubes.

Cambridge sausage usually contains

rusks and rice and the latter ingredient is sometimes colored pink. The meat is stuffed in medium hog casings and the sausage linked six to the pound.

CASINGS FOR DRY SAUSAGE

Soured dry sausage sometimes results from use of hog casings which have not been carefully fattened and cured. It is best to prepare casings, especially hog bungs, at least 30 days in advance of use. As much fat as possible should be removed.

Even when carefully fattened there are always many fat spots left in hog casings. This fat will dry out so that it will not sour easily if the casings are salted for 30 days or longer. Beef middles and rounds are generally well fattened when received by the sausage department and do not require as much time in curing or preparing as hog bungs. Appearance of dry sausage may be spoiled by too much fat in beef middles or rounds, however, as fat shows through the casing.

BROWNING MEAT LOAVES

Meat loaves which are processed in retainers may be dipped in hot fat after cooking to develop a nice crusty outer covering. If they do not brown sufficiently on the bottom when baked in an open pan they should be turned over during the last few minutes of baking.

Baking temperatures depend upon the materials used and the degree of fineness in grinding. Whatever the temperature and time of baking the inquirer should be sure to get an inside loaf temperature of 152 to 155 degs.



During Wartime Specify

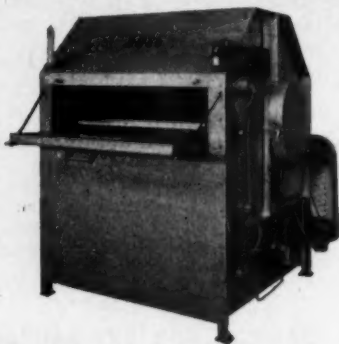
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SPECIAL WFA ROUNDUP ON HOG MARKETING SITUATION

HOG marketings were fairly liberal at midwestern markets Thursday, with twelve centers reporting 117,000 salable hogs compared to 104,000 last Thursday. For the four days this week total salable hogs at the twelve centers foot up 608,000 head compared to 468,000 last week and 350,000 a year ago.

Serious congestion was reported by the Omaha hog marketing committee Thursday with the arrival of 23,000 salable hogs there in addition to about 8,000 held from Wednesday. Carryover of unsold hogs at Omaha Thursday was expected to be around 17,000 head, and the committee advised that any hogs arriving at Omaha the balance of the week would have to be carried unsold until early next week.

The Peoria Union Stockyards Co. early Thursday announced an embargo on inbound hog shipments effective at 1 p.m. Friday, January 7 and ending at 10 a.m. Sunday, January 9, to permit clearance of accumulations at that market.

At South St. Paul where Thursday's salable supply totalled 29,000 including holdovers, a heavy carryover was indicated again. However, marketings for the remainder of the week are being scaled down materially to permit clearance.

Accumulations of unsold hogs at other markets resulting from the heavy movement during the first half of the week are slowly clearing. The embargo placed on hog shipments at St. Louis National Stockyards effective Thursday noon until noon Sunday, will enable selling agencies there to bring about a good clearance for the week, it is believed.

Chicago's holdover from Wednesday was 19,000 head and Thursday's fresh receipts were about 12,000. Holdings of unsold hogs were whittled down somewhat, Thursday's carryover being estimated at 12,000. Indianapolis had about 15,000 hogs on sale Thursday including holdovers. Indications were that about half the supply would clear. A fairly

complete clearance was expected at other major markets.

Marketings of hogs in interior Iowa and southern Minnesota for the four days this week total 214,500 compared to 218,600 for the corresponding period last week and 193,300 a year ago.

FREEZER SPACE FORMS

The War Food Administration has issued two forms which are to be used in connection with FDO 90, restricting the use of freezer space. Form FDO 90-1 is to be used in making the first reports on excluded and limited storage commodities in freezer space on December 24. This form was supposed to have been submitted to FDA in Washington by January 3, although it was not issued in time to permit compliance with this rule.

Form FDO 90-2 is to be used in applying to FDA for permission to store excluded or limited storage products in freezer space. As reported by THE NATIONAL PROVISIONER of January 1, packers applying to FDA will receive permission to continue the storage of excluded or limited storage products except in localities where freezer storage facilities are inadequate to care for more urgent storage needs. This application is to be filed by the owner or operator of the storage space.



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INDUSTRIAL REFRIGERATION**

CHICAGO PROV. STOCKS

Gains were registered in stocks of both meat and lard during the last month of 1943. Holdings of cut meats at 55,313,714 lbs. at the close of December were almost 8,000,000 lbs. greater than the November 30 inventory, but slightly more than 1,000,000 lbs. below the December 31, 1942 stocks. Holdings of D.S. clear bellies (contract) on December 31 amounted to 684,400 lbs. compared with only 253,500 lbs. a month ago and 253,400 lbs. on December 31, 1942. Other D.S. clear bellies in storage at the end of December totaled 9,459,238 lbs., compared with 7,734,623 lbs. on November 30 and 10,461,408 lbs. on December 31, 1942.

Holdings of D.S. fat backs on December 31 were reduced to 2,191,450 lbs. from the 3,286,174 lbs. on hand on December 1, and compared with 3,352,500 lbs. on December 31, 1942. A sharp increase was noted in the holdings of S.P. skinned hams, which totaled 13,251,205 lbs. at the end of the year compared with 9,522,887 lbs. on November 30 and 14,850,469 lbs. on December 31, 1942. Compared with a month earlier, gains were also registered in inventories of S.P. hams, S.P. bellies, S.P. picnics and S.P. Boston shoulders. Reduced holdings were noted on all barrelled pork and other cut meats.

Lard stocks on the final day of the year, at 26,733,756 lbs., were more than 5,000,000 lbs. greater than at the close of November and more than 15,000,000 lbs. greater than at the corresponding time in 1942. P.S. lard made since Octo-

ber 1, 1943, in store at the close of business on December 31, totaled 10,931,350 lbs. compared with 5,701,476 lbs. on November 30. The amount of other lard in storage at the close of the year, at 15,802,406 lbs., compared with 15,774,809 lbs. on November 30 and 5,013,998 lbs. on December 31, 1942.

	Dec. 31, 1943, lbs.	Nov. 30, 1943, lbs.	Dec. 31, 1942, lbs.
All bbl. pk. (bbls.)	2,498	2,987	5,848
P.S. lard (a)	10,931,350	5,701,476	5,923,549
P.S. lard (b)	15,802,406	15,774,809	5,013,998
Other lard	26,733,756	21,476,285	11,000,547
Total lard	684,400	253,500	253,400
D.S. cl. bellies (contract)	9,459,238	7,734,623	10,461,408
D.S. cl. bellies (other)	2,191,450	3,286,174	3,352,500
D.S. fat backs	1,421,346	1,016,092	5,302,762
S.P. hams	13,251,205	9,522,887	14,850,469
S.P. skin'd hams	15,551,275	15,071,759	11,906,573
S.P. bellies	4,289,372	817,610	2,929,287
S.P. picnics	8,465,925	10,059,926	7,302,768
Boat. shldrs.	10,059,926	47,762,571	56,359,027
Other cut meats	55,313,714	56,359,027	
Tot. cut meats			

(a) Made since Oct. 1, 1943. (b) Made from Oct. 1, 1942 to Oct. 1, 1943.

STOCKS AT SEVEN MARKETS

With hog slaughter during December establishing a new record of approximately 7,600,000 head, and with the civilian consumption of meats held down by rationing, it was not surprising that stocks of meats and lard on the first day of the new year at the seven markets showed a sharp gain over the preceding month. Hog marketings during the month of December reached such a huge volume that packers, suffering from a labor shortage, were unable to handle the supplies and various stockyards were forced to place an embargo on hog receipts until the yards were

cleared of hogs carried over from day to day.

On January 1 total holdings of all meats at 130,715,224 lbs. showed a gain of more than 28,000,000 lbs. over the preceding month, but compared with 133,803,778 lbs. on hand at the close of business on December 31, 1942.

While the December 31 inventory of S.P. meats at 81,724,826 lbs. and the 30,003,205 lbs. of D.S. meats on the same date were larger than on November 30, 1943 and smaller than on the corresponding date in 1942, holdings of other cut meats at 18,987,193 lbs. were larger than either a month earlier or on the corresponding date a year ago.

Total inventories of lard at the close of business on December 31 revealed stocks of 48,339,621 lbs. of lard on hand compared with 33,501,399 lbs. on December 1, 1943 and 25,981,348 lbs. on January 1, 1943.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on December 31, 1943, with comparisons as especially compiled by The National Provisioner:

	Dec. 31, 1943, lbs.	Nov. 30, 1943, lbs.	Dec. 31, 1942, lbs.
Tot. S.P. meats	81,724,826	63,959,708	82,944,307
Tot. D.S. meats	30,003,205	25,106,271	33,319,511
Other cut meats	18,987,193	15,583,651	17,339,902
Total all meats	130,715,224	104,650,630	133,603,719
P.S. lard	20,501,241	11,485,184	13,715,465
Other lard	27,838,380	22,016,215	12,286,806
Total lard	48,339,621	33,501,399	26,002,271
S.P. reg. hams	3,770,163	2,807,023	12,741,004
S.P. skin'd hams	31,865,433	24,130,995	38,498,609
S.P. bellies	39,712,481	35,217,171	32,347,132
S.P. picnics	6,376,749	1,804,519	4,106,704
D.S. bellies	22,326,132	16,433,926	22,917,519
D.S. fat backs	7,677,073	6,674,345	9,400,535

Help Food Fight for Freedom.

PRODUCT PRICES CHANGE AGAIN, BUT CUT-OUT RESULTS ARE MORE FAVORABLE

(Chicago costs and prices, first four days of week.)

Prices of picnics, which had been selling well below the carlot ceiling, rose during the past week, but pork loins averaging over 16 lbs. and some offal items showed further reductions. Allowing for these adjustments and also

a reduction in the live cost of light hogs, cut-out results proved more favorable on the three weight ranges noted below. The 180- to 220-lb. average showed a plus cutting margin of 41c compared with 34c last week.

180-220 lbs.					220-240 lbs.					240-270 lbs.				
Value					Value					Value				
Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield
Regular hams	14.0	20.2	21.4	\$ 8.00	\$ 4.32	13.8	19.4	21.0	\$ 7.90	\$ 4.07	13.0	18.1	20.0	\$ 7.80
Skinned hams	5.7	8.1	20.0	1.14	1.62	5.5	7.7	20.0	1.10	1.54	5.4	7.5	20.0	1.08
Picnics	4.3	6.1	24.5	1.05	1.49	4.1	5.8	24.5	1.00	1.42	4.1	5.8	23.5	.98
Boston butts	10.1	14.6	23.3	2.35	3.40	9.9	13.9	21.8	2.16	3.03	9.7	13.6	20.5	1.99
Loins (blade in)	11.1	15.9	17.3	1.92	2.75	9.6	13.6	16.2	1.58	2.20	4.0	5.5	15.3	.61
Bellies, S. P.						2.1	3.0	15.0	.32	.45	8.6	12.0	15.0	1.29
Bellies, D. S.						3.2	4.3	10.5	.34	.47	4.6	6.3	11.0	.51
Fat backs	2.9	4.1	10.1	.29	.41	3.1	4.3	10.1	.31	.43	3.5	4.8	10.1	.35
Plates and jowls	2.2	3.2	12.4	.27	.40	2.2	3.1	12.4	.27	.38	2.2	3.1	12.4	.27
Raw leaf	12.9	18.1	12.8	1.65	2.32	11.4	15.6	12.8	1.46	2.00	10.4	14.2	12.8	1.33
P. S. lard, rend. wt.	1.6	2.3	16.0	.26	.37	1.6	2.3	13.5	.22	.31	1.6	2.3	12.0	.19
Spareribs	3.2	4.5	17.5	.56	.79	3.0	4.1	17.5	.53	.72	2.9	4.0	17.5	.51
Regular trimmings	2.0	2.9		.12	.18	2.0	2.8		.12	.18	2.0	2.8		.12
Feet, tails, neckbones				.52	.70				.52	.70				.52
Offal and miscellaneous				1.30	1.86				1.30	1.82				1.30
Credit for subsidy														
TOTAL YIELD AND VALUE	70.0	100.0		\$14.43	\$20.61	71.5	100.0		\$14.11	\$19.72	72.0	100.0		\$14.02
Cost of hogs				\$13.41					\$13.75					\$13.75
Condemnation loss				.07					.07					.07
Handling and overhead				.54					.47					.43
TOTAL COST PER CWT.				\$14.02	\$20.63				\$14.29	\$19.98				\$14.24
TOTAL VALUE				14.43	20.61				14.11	19.72				14.02
—Cutting margin									.18	.26				.22
—Cutting margin									.22	.31				.23
—Margin last week														.31
+Margin last week														.48

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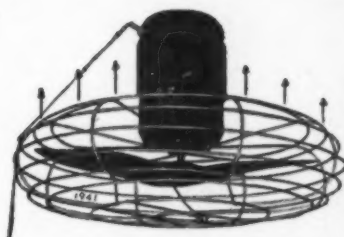
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Write for literature including data sheets,
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MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

†Carcass Beef

	Week ended Jan. 6, 1944 per lb.
Steer, hfr., choice, all wts.	21
Steer, hfr., good, all wts.	20
Steer, hfr., commercial, all wts.	18
Steer, hfr., utility, all wts.	16
Cow, commercial and good, all wts.	18
Cow, utility, all wts.	16
Hindquarters, choice	23 1/2
Forequarters, choice	19
Cow hindquarters, good and commercial	19 1/2
Cow forequarters, good and commercial	17

†Beef Cuts

Steer, hfr., short loins, choice	33
Steer, hfr., short loins, good	30 1/2
Steer, hfr., short loins, commercial	25 1/2
Steer, hfr., short loins, utility	22 1/2
Cow, short loins, good and commercial	25 1/2
Cow, short loins, utility	22 1/2
Steer, heifer round, choice	22 1/2
Steer, heifer round, good	21 1/2
Steer, heifer round, commercial	19 1/2
Steer, heifer round, utility	17 1/2
Steer, hfr., loin, choice	30
Steer, hfr., loin, good	28 1/2
Steer, hfr., loin, commercial	23 1/2
Cow loin, good and commercial	22 1/2
Cow loin, utility	19 1/2
Cow round, good and commercial	19 1/2
Cow round, utility	16 1/2
Steer, heifer rib, choice	24 1/2
Steer, heifer rib, good	23 1/2
Steer, heifer rib, commercial	21 1/2
Steer, heifer rib, utility	19 1/2
Cow rib, good and commercial	21 1/2
Cow rib, utility	19 1/2
Steer, hfr., sirloin, choice	27 1/2
Steer, hfr., sirloin, good	26 1/2
Steer, hfr., sirloin, commercial	21 1/2
Steer, hfr., cow flank, all grades	13 1/2
Cow sirloin, good and commercial	21 1/2
Cow sirloin, utility	18 1/2
Steer, hfr., flank steak, all grades	24
Cow flank steak, all grades	24
Steer, hfr., reg. chuck, choice	20 1/2
Steer, hfr., reg. chuck, good	19 1/2
Steer, hfr., reg. chuck, commercial	18 1/2
Steer, hfr., reg. chuck, utility	16 1/2
Cow reg. chuck, good and commercial	18 1/2
Cow reg. chuck, utility	16 1/2
Steer, hfr., c.e. chuck, choice	19 1/2
Steer, hfr., c.e. chuck, good	18 1/2
Steer, hfr., c.e. chuck, commercial	16 1/2
Steer, hfr., c.e. chuck, utility	15 1/2
Cow, c.e. chuck, good and commercial	16 1/2
Cow, c.e. chuck, utility	14 1/2
Steer, hfr., forehand, all grades	12 1/2
Cow forehand, all grades	12 1/2
Steer, heifer brisket, choice	18 1/2
Steer, heifer brisket, good	17 1/2
Steer, heifer brisket, commercial	14 1/2
Steer, heifer brisket, utility	14 1/2
Cow brisket, good and commercial	14 1/2
Cow brisket, utility	14 1/2
Steer, heifer back, choice	21 1/2
Steer, heifer back, good	20 1/2
Cow back, good and commercial	19 1/2
Cow back, utility	16 1/2
Steer, hfr., arm chuck, choice	19 1/2
Steer, hfr., arm chuck, good	18 1/2
Cow arm chuck, good and commercial	17 1/2
Plate arm chuck, utility	15 1/2
Steer, hfr., short plate, good and choice	14 1/2
Steer, hfr., short plate, comm. and utility	13 1/2
Cow short plate, good and commercial	13 1/2
Cow short plate, utility	13 1/2

†Quotations on beef items include permitted additions for Zone 5, plus 50c per cwt. for local delivery.

Veal

Choice carcass	20 1/2
Good carcass	19 1/2
Choice saddles	23

*Beef Products

Brains	7 1/2
Hearts, cap off	15 1/2
Tongues, fresh or frozen	22 1/2
Sweetbreads	23 1/2
Ox-tails, under 1/2 lb.	13 1/2
Tripe, scalded	13 @ 1/4
Tripe, cooked	16 @ 1/4
Livers, unblemished	28 1/2
Kidneys	11 1/2

†Quoted below ceiling.

*Veal Products

Brains	9 1/2
Calf livers, Type A	49 1/2
Sweetbreads, Type A	39 1/2

*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

Choice lambs	25 1/2
Good lambs	23 1/2
Medium lambs	21 1/2
Choice hindquarter	29 1/2
Good hindquarter	21 1/2
Choice fores	21 1/2
Good fores	20 1/2
†Lamb tongues, Type A	14 1/2

*Lamb

Choice sheep	12 1/2
Good sheep	11 1/2
Choice saddles	15 1/2
Good saddles	14 1/2
Choice fores	8 1/2
Good fores	8 1/2
Mutton legs, choice	16 1/2
Mutton loins, choice	16 1/2

*Mutton

*Quotations on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for delivery.

*Fresh Pork and Pork Products

Reg. pork loins, under 12 lb. av.	22 1/2
Picnics	19 1/2 @ 19 1/2
Tenderloins	31 1/2
Skinners, shiners, bone in.	21 1/2
Spareribs, under 4 lb. av.	15 1/2
Boston butts, 4 to 8 lb. av.	24 1/2
Boneless butts, cellar trim.	29
Neck bones	13 1/2 @ 4
Pigs' feet, short cut	4
Snouts, lean in.	17 1/2 @ 10 1/2
Snouts, lean in.	17 1/2 @ 10 1/2
Heads	8 1/2
Chitterlings	6

*Prices carlot and loose basis. †Quoted below ceiling.

*WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs., parchment paper	26 1/2
Fancy skinned hams, 14/16 lbs., parchment paper	26 1/2
Picnics, 4/8 lbs., short shank wrapped	23 1/2
Fancy bacon, 6/8 lbs., wrapped	15 1/2
Standard bacon, 6/8 lbs., wrapped	24
No. 1 beef sets, smoked	46 1/2
Insides, C Grade	44 1/2
Outsides, C Grade	42 1/2
Kneukels, C Grade	42 1/2

*Quotations on pork items for less than 500 lb. lots and include wrapping and shipping containers.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$22.50
Lamb tongues, short cut, 200-lb. bbl.	28.50
Regular tripe, 200-lb. bbl.	31.00
Honeycomb tripe, 200-lb. bbl.	34.50
Pocket honeycomb tripe, 200-lb. bbl.	34.50

*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	25.50
100-125 pieces	25.50
Clear plate pork, 25-35 pieces	25.00
Brisket pork	25.50
Plate beef, 200 lb. bbl.	32.50
Extra plate beef, 200 lb. bbl.	34.00

*Quotation on pork items are for less than 5,000 lb. lots and include all permitted additions, except boxing and local delivery.

SAUSAGE MATERIALS

Carlot basis, Chicago zone, loose basis.	
Regular pork trimmings	116 1/2 @ 17 1/2
Special lean pork trimmings 85%	127 @ 27 1/2
Extra lean pork trimmings 95%	29 1/2
Pork cheek meat	117 1/2 @ 18
Pork hearts	111 @ 12
Pork livers, unblemished	13
Boneless bull meat	17 1/2
Boneless chucks	17
Shank meat	16 1/2
Beef trimmings	15 1/2
Dressed canners	12 1/2
Dressed cutter cows	12 1/2
Dressed bologna bulls	15 1/2
Tongues, canner, fresh or fro.	16 1/2

†Quoted below ceiling.

DRY SAUSAGE

Cervelat, choice, in hog bungs	68
Thuringer	81
Farmer	41
Holsteiner	41
B. C. salami, choice, in hog bungs	unquoted
B. C. salami, new condition	82
Frisses, choice, in hog middles	unquoted
Genoa style salami, choice	66
Pepperoni	59 1/2
Mortadella, new condition	23
Cappicola (cooked)	45
Prosciutto hams	96 1/2

†DOMESTIC SAUSAGE

(Quotations cover Type 2)

Pork sausage, hog casings	29 1/2
Pork sausage, bulk	29 1/2
Frankfurters, in sheep casings	29 1/2
Frankfurters, in hog casings	29 1/2
Bologna, natural casings	29 1/2
Bologna, in artificial casings	29 1/2
Liver sausage, fresh, in beef casings	29 1/2
Liver sausage, fresh, in hog bungs	29 1/2
Smoked liver sausage in hog bungs	29 1/2
Head cheese	29 1/2
New England, natural casings	29 1/2
Minced luncheon, natural casings	29 1/2
Tongue and blood	29 1/2
Blutwurst, less than 100 lbs.	29 1/2
Polish sausage	29 1/2

†Prices based on some 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no local delivery is made. Prices include boxing or packaging costs.

CURING MATERIALS

Nitrite of soda (Chgo. whse. stock):	
In 425-lb. bbls., delivered	\$4.11
Saltpeter, less than 100 lbs., f.o.b. N. Y.	1.10
Dbl. refined granulated	2.00
Small crystals	12.00
Medium crystals	12.00
Large crystals	12.00
Pure rfd. gran. nitrate of soda	4.00
Salt, per ton, in minimum car of 80,000 lbs.	
only, f.o.b. Chicago, per ton:	
Granulated, kiln dried	8.70
Medium, kiln dried	12.70
Rock, bulk, 45 ton cars	8.80
Sugar:	
Raw, 96 basis, f.o.b. New Orleans	2.10
Standard gran., f.o.b. refiners (2%)	4.00
Packers' curing sugar, 250 lb. bags	1.10
f.o.b. New Orleans	1.10
Dextrose, in car lots, per cwt. (cotton)	4.75
in paper bags	4.75

SAUSAGE CASINGS

(F. O. B. Chicago)

Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in.	18 @ 30
Domestic rounds, over 1 3/4 in.	21
140 pack	40 @ 42
Export rounds, medium, 1 1/2 to 1 3/4 in.	23 @ 30
Export rounds, narrow, 1 1/2 in. under	20
No. 1 weasand	.05 @ .38
No. 2 weasand	.05 @ .38
No. 1 bungs	.16 @ .12
No. 2 bungs	.10 @ .12
Middles select, 1 1/2 @ 2 1/4 in.	.40 @ .38
Middles, select, wide, 2 1/2 @ 2 3/4 in.	.50 @ .38
Middles, select, extra, 2 1/2 @ 2 3/4 in.	.80 @ .38
Middles, select, extra, 2 1/2 in. & up	1.10 @ 1.35
Dried or salted bladders, per piece:	
12-15 in. wide, flat	.08 @ .08 1/2
16-18 in. wide, flat	.02 @ .08 1/2
8-10 in. wide, flat	.02 @ .08 1/2
6-8 in. wide, flat	.02 @ .08 1/2
Hog casings:	
Extra narrow, 20 mm. & dn.	2.00 @ 2.15
Narrow mediums, 25 @ 32 mm.	2.20 @ 2.40
Medium, 32 @ 38 mm.	2.05 @ 2.25
English, medium, 35 @ 38 mm.	1.75 @ 1.85
Wide, 38 @ 43 mm.	1.00 @ 1.10
Extra wide, 43 mm.	1.50 @ 1.60
Export bungs	.22 @ .20
Large prime bungs	.13 @ .15
Medium prime bungs	.13 @ .15
Small prime bungs	.08 @ .10
Middle, per set	.20 @ .31

SPICES

(Basis Chicago, original bbls., bags or halves)

	Whole	Ground
Allspice, prime	30	85
Resifted	81	41
Chili pepper	41	41
Powder	40	40
Onions, Amboy	23	20
Zauiber	23	20
Ginger, Jamaica, unbleached	23	20
Mace, Fancy Banda	1.05	1.25
East Indies	95	1.10
East & West Indies Blend	95	1.10
Mustard, brown	25	25
No. 1	25	25
Nutmeg, fancy Banda	67	75
East Indies	68	75
East & West Indies Blend	68	75
Pepper, Spanish	68	75
Pepper, Cayenne	68	75
Red No. 1	11	11
Black Malabar	11	11
Black Lampung	15 1/2	15 1/2
Pepper, white Singapore	18	18
Munk	18	18
Packers		
Nominal quotations.		

SEEDS AND HERBS

	Whole	Ground
Caraway seed	85	25 1/2
Coriander	18 1/2	25 1/2
Coriander Morocco bleached	19	27 1/2
Coriander Morocco natural No. 1	15 1/2	25 1/2
Mustard seed, fancy yellow	12	25 1/2
Mustard seed, American	12	25 1/2
Marjoram, Chilean	51	27 1/2
Oregano	19	27 1/2

MARKET PRICES

New York

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, good and commercial.....	19

The above quotations do not include charges for koshering but do include 50c per cwt. for local delivery.

KOSHER BEEF CUTS

Steer, heifer, triangle, choice.....	21 1/4
Steer, heifer, triangle, good.....	20 1/4
Steer, heifer, triangle, commercial.....	19 1/4
Steer, heifer, triangle, utility.....	17 1/4
Steer, hfr., reg. chuck, choice.....	24
Steer, hfr., reg. chuck, good.....	22 1/4
Steer, hfr., reg. chuck, commercial.....	21 1/4
Steer, hfr., reg. chuck, utility.....	19 1/4

Above quotations include permitted additions for Zone 9, plus \$1.50 per cwt. for koshering plus 50c per cwt. for local delivery.

Steer, heifer, rib, choice.....	25 1/4
Steer, heifer, rib, good.....	24 1/4
Steer, heifer, rib, commercial.....	22 1/4
Steer, heifer, rib, utility.....	20
Steer, heifer loin, choice.....	31
Steer, hfr., loin, good.....	29 1/4
Steer, hfr., loin, commercial.....	24 1/4
Steer, hfr., loin, utility.....	21 1/4

Above prices are for Zone 9, plus 50c per cwt. for delivery. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

Western	
Pork loins, fresh, 12 lbs. down.....	25 1/4
Shoulders, regular.....	20 1/4
Butts, regular, 4/8 lbs.....	24 1/4
Hams, regular, under 14 lbs.....	23 1/4
Hams, skinned fresh, under 14 lbs.....	25 1/4
Picnics, fresh, bone in.....	19 1/4
Pork trimmings, extra lean.....	31 1/4
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	18 1/4
City	
Pork loins, fresh, 10/12 lbs.....	26 1/4
Shoulders, regular.....	21 1/4
Butts, boneless, C. T.....	31
Hams, regular, under 14 lbs.....	24
Hams, skinned, under 14 lbs.....	26
Picnics, bone in.....	19 1/4
Pork trimmings, extra lean.....	31 1/4
Pork trimmings, regular.....	19 1/4
Spareribs, medium.....	18 1/4
Boston butts, 4/8 lbs.....	27 1/4

*COOKED HAMS

Cooked hams, skin on, fattened, 8 lbs. down.....	44
Cooked hams, skinless, fattened, 8 lbs. down.....	47 1/4

*SMOKED MEATS

Regular hams, under 14 lbs.....	28
Regular hams, 14/18 lbs.....	27 1/4
Regular hams, over 18 lbs.....	26 1/4
Stained hams, under 14 lbs.....	30 1/4
Stained hams, 14/18 lbs.....	30
Stained hams, over 18 lbs.....	29
Picnics, bone in.....	26 1/4
Beef, western, 8/12 lbs.....	26 1/4
Beef, city, 8/12 lbs.....	23
Beef tongue, light.....	31
Beef tongue, heavy.....	31

*Quotations on pork items are for less than 1,000 lb. lots and include all permitted additions except boxing and local delivery.

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in.....	\$16.90
Jan. 5, 81 to 90 lbs.....	17.21
90 to 119 lbs.....	17.21
120 to 130 lbs.....	17.55
131 to 153 lbs.....	18.31

***DRESSED VEAL

Hide off

Chosen, 50@275 lbs.....	22 1/8
Good, 50@275 lbs.....	21 1/8
Common, 50@275 lbs.....	19 1/8
Utility, 50@275 lbs.....	17 1/8

*Quotations are for zone 9 and include 50c for delivery. An additional 1/4c per cwt. permitted if wrapped in stockinette.

***DRESSED SHEEP AND LAMBS

Lamb, choice.....	20 1/4
Lamb, good.....	20
Lamb, commercial.....	20
Nation, good.....	19 1/4
Nation, commercial.....	19 1/4

*Quotations are for zone 9, plus 50c for koshering.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE, BASIS, F.O.B.
CHICAGO OR CHICAGO BASIS
THURSDAY, JAN. 6, 1944

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10.....	21 1/4	21 1/4
10-12.....	21 1/4	21 1/4
12-14.....	21 1/4	21 1/4
14-16.....	20 1/4	20 1/4

BOILING HAMS

	Fresh or Frozen	S.P.
16-18.....	20 1/4	20 1/4
18-20.....	19 1/4	19 1/4
20-22.....	19 1/4	19 1/4

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12.....	23 1/4	23 1/4
12-14.....	23 1/4	23 1/4
14-16.....	22 1/4	22 1/4
16-18.....	22 1/4	22 1/4
18-20.....	21 1/4	21 1/4
20-22.....	21 1/4	21 1/4
22-24.....	21 1/4	21 1/4
24-26.....	21 1/4	21 1/4
26-28.....	21 1/4	21 1/4
28-30.....	21 1/4	21 1/4
30-32.....	21 1/4	21 1/4
32-34.....	21 1/4	21 1/4
34-36.....	21 1/4	21 1/4
36-38.....	21 1/4	21 1/4
38-40.....	21 1/4	21 1/4
40-42.....	21 1/4	21 1/4
42-44.....	21 1/4	21 1/4
44-46.....	21 1/4	21 1/4
46-48.....	21 1/4	21 1/4
48-50.....	21 1/4	21 1/4
50-52.....	21 1/4	21 1/4
52-54.....	21 1/4	21 1/4
54-56.....	21 1/4	21 1/4
56-58.....	21 1/4	21 1/4
58-60.....	21 1/4	21 1/4
60-62.....	21 1/4	21 1/4
62-64.....	21 1/4	21 1/4
64-66.....	21 1/4	21 1/4
66-68.....	21 1/4	21 1/4
68-70.....	21 1/4	21 1/4
70-72.....	21 1/4	21 1/4
72-74.....	21 1/4	21 1/4
74-76.....	21 1/4	21 1/4
76-78.....	21 1/4	21 1/4
78-80.....	21 1/4	21 1/4
80-82.....	21 1/4	21 1/4
82-84.....	21 1/4	21 1/4
84-86.....	21 1/4	21 1/4
86-88.....	21 1/4	21 1/4
88-90.....	21 1/4	21 1/4
90-92.....	21 1/4	21 1/4
92-94.....	21 1/4	21 1/4
94-96.....	21 1/4	21 1/4
96-98.....	21 1/4	21 1/4
98-100.....	21 1/4	21 1/4

PICNICS

	Fresh or Frozen	S.P.
4-6.....	19 1/4	19 1/4
6-8.....	19 1/4	19 1/4
8-10.....	19 1/4	19 1/4
10-12.....	19 1/4	19 1/4
12-14.....	19 1/4	19 1/4

Short shank 1/4c over.

†Quoted below ceiling.

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
6-8.....	17 1/4	18 1/4
8-10.....	16 1/4	17 1/4
10-12.....	16 1/4	17 1/4
12-14.....	16 1/4	17 1/4
14-16.....	16 1/4	17 1/4
16-18.....	16 1/4	17 1/4
18-20.....	16 1/4	17 1/4

GREEN AMERICAN BELLIES

16-20.....	13 1/4
20-25.....	13 1/4
25 and up.....	13 1/4

D. S. BELLIES

	Clear	Rib
16-20.....	14 1/4	14 1/4
20-25.....	14 1/4	14 1/4
25-30.....	14 1/4	14 1/4
30-35.....	14 1/4	14 1/4
35-40.....	14 1/4	14 1/4
40-50.....	14 1/4	14 1/4

D. S. FAT BACKS

6-8.....	10 1/4
8-10.....	10 1/4
10-12.....	10 1/4
12-14.....	10 1/4
14-16.....	10 1/4
16-18.....	11 1/4
18-20.....	11 1/4
20-25.....	11 1/4

OTHER D. S. MEATS

	Fresh or Frozen	Cured
Regular plates.....	10 1/4	11
Clear plates.....	9 1/4	10
Jowl butts.....	9 1/4	10 1/4
Square jowls.....	11	12

Quotations based on OPA revised MPR 148, amendment No. 5, effective June 14, 1943 on green pork cuts, and effective June 23, 1943 on cured pork.

†Quoted below ceiling.

*FANCY MEATS

Tongues, Type A.....	23 1/4
Sweetbreads, beef, Type A.....	24 1/4
Sweetbreads, veal, Type A.....	41 1/4
Beef kidneys.....	12 1/4
Lamb fries, per lb.....	29 1/4
Livers, beef, Type A.....	24 1/4
Ox-tails, under 1/2 lb.....	9 1/4

*Prices carlot and loose basis for zone 9. For lots under 600 lbs. add \$0.025.

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Bread fat No. 5.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Indecible suet.....	4.75 per cwt.

FUTURE PRICES

SATURDAY, JANUARY 1, 1944

LARD: Open High Low Close
Holiday.

MONDAY, JANUARY 3, THROUGH

FRIDAY, JANUARY 7, 1944

Apr.....	13.30b.
May.....	13.45b.
June.....	13.30b.
July.....	13.35b.

No sales.

Open interest; May one lot.

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade.

Saturday, Jan. 1.....	Holiday		
Monday, Jan. 3.....	13.80n	12.80n	12.75n
Tuesday, Jan. 4.....	13.80n	12.80n	12.75n
Wednesday, Jan. 5.....	13.80n	12.80n	12.75n
Thursday, Jan. 6.....	13.80n	12.80n	12.75n
Friday, Jan. 7.....	13.80n	12.80n	12.75n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chicago C. L.....	14.55
Kettle rend., tierces, f.o.b. Chicago C. L.....	15.05
Leaf, kettle rend., tierces, f.o.b.....	
Chicago C. L.....	15.05
Neutral, tierces, f.o.b. Chicago C. L.....	15.55
Shortening, tierces, c.a.f.....	16.50

GOVERNMENT GRADED MEAT

Meat graded and contract deliveries of meats and by-products accepted by the Dept. of Agriculture in July:

	July 1943	June 1943	July 1942
Fresh & frozen—			
Beef.....	527,877,000	437,873,000	83,116,000
Veal & calf.....	54,819,000	48,432,000	1,271,000
Lamb.....	66,823,000	55,404,000	2,901,000
Yearling.....	1,580,000	1,863,000	*228,000
Mutton.....	19,229,000	13,137,000	*
Pork.....	434,000	716,000	407,000
Cured—			
Beef.....	55,000	140,000	166,000
Pork.....	573,000	307,000	837,000
Sausage.....	490,000	429,000	667,000
Other meats and lard.....			
	313,000	217,000	396,000
Total.....	671,945,000	561,506,000	89,992,000

*Previously mutton and yearlings were combined.

†These totals exclude gradings for the F.S.C.C.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended January 1, 1944, were reported as follows:

	Week Jan. 1	Previous week	Same week '43
Cured meats, lbs.....	17,762,000	28,664,000	29,657,000
Fresh meats, lbs.....	32,518,000	25,984,000	43,287,000
Lards, lbs.....	292,000	8,411,000	38,000

PACIFIC COAST LIVESTOCK

Receipts for five days ended Dec. 31:

	Cattle	Calves	Hogs	Sheep
Los Angeles.....	3,750	850	3,400	150
San Francisco.....	290	25	3,200	1,150
Portland.....				

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASES.—There was practically no activity in the tallow and grease market at New York during the week. Buying interest continued to be very broad but offerings were extremely light. Prices remained unchanged at the OPA ceilings and shipments continued against previous contracts. Members of the trade expect animal fat supplies to show an increase during the early part of the new year, because of the very large recent hog marketings throughout the country. Despite the fact that these interests expect an increase, there is no belief that the supply will be so large that prices will go below the ceilings.

On the Chicago market, a very good active demand absorbed the limited offerings available, at the ceiling levels. Increased production was awaited.

STEARINE.—No change was noted in the general position of the stearine market as supplies continued to fall short of the broad demand from all interests. Prices were quoted firm but no sales were reported.

NEATSFOOT OIL.—There has been no improvement in the amount of neatsfoot oil being made available to the trade and the broad demand continues for more product. Nominally firm rates were quoted.

OLEO OIL.—Only a very meager supply of oleo oil was reported available and numerous orders for this product continued to go unsatisfied. Traders in this oil were anxiously awaiting a more liberal supply but held out little hope for more favorable conditions in the near future.

GREASE OIL.—The short supply of grease oil continues to curtail trading. No. 1 oil is quoted at 14½¢; prime burning, 15½¢; prime inedible, 15¢ and special No. 1, 13½¢. Acidless tallow is quoted at 13½¢.

VEGETABLE OILS

This week's trade in the various vegetable oils handled on the New York market continued to be a very quiet affair, with the persistent scarcity of product holding prices at an even keel, in keeping with the ceiling prices as established by OPA. Previous contracts were apparently being filled with most of the product being made available.

SOYBEAN OIL.—Trading in soybean oil showed the usual seasonal limitation apparent in other oils. Members of the trade believe that the potential 1944 supply of soybeans will provide enough beans to take care of any additional usages (such as for flour) without disturbing the supply of beans for oil.

PEANUT OIL.—Trading in this product was very limited due to the shortage of supply. It is hoped that the situation will show some improvement soon, as trade circles reported supplies becoming more plentiful, with future easing probable.

OLIVE OIL.—The olive oil market continued at a standstill, with no offerings of either imported or domestic product finding their way into the trade.

PALM OIL.—The market for this oil was in a steady position but the supply continued to be of such light proportions that there was practically no trading reported. No sales were reported during the week.

COTTONSEED OIL.—Cottonseed oil continues to find a very broad demand from cooking and salad oil manufacturers, who are in need of more product than is now being offered on the trade. Quotations on Friday were: Area A, 13.125; Area B, 13.40; Area C, 12.875; Area D, 12.75; Area E, 12.625, and Area F, 12.50. (See page 25 of September 18, 1943, issue for explanation of area designations as used in THE NATIONAL PROVISIONER.)

BY-PRODUCTS MARKETS

Blood

Unground, loose	Unit ammonia
	\$5.35

Digester Feed Tankage Materials

Unground, per unit ammonia	\$5.35
Liquid stick, tank cars	2.35

Packinghouse Feeds

	Carts, per ton
65% digester tankage, bulk	\$76.35
60% digester tankage, bulk	71.85
55% digester tankage, bulk	66.85
50% digester tankage, bulk	60.25
45% digester tankage, bulk	54.85
50% meat and bone meal scraps, bulk	70.85
†Bloodmeal	24.45
Special steam bone-meal	50.00@55.00

†Based on 15 units of ammonia.

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	35.00@36.00
Steam, ground, 2 & 26	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10&11% ammonia	\$ 3.85@ 4.85
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 75% protein	\$1.25

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.00
Hide trimmings (limed)	.90
Sinews and pizles (green, salted)	1.00

	Per ton
Cattle jaws, skulls and knuckles	\$40.00@42.00
Pig skin scraps and trim, per lb.	7¼ @ 7½

*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$70.00@80.00
light	70.00
Flat shins, heavy	65.00@70.00
light	65.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	55.00@57.50
Hoofs, house run, assorted	57.50
Junk bones	135.00

‡Delivered Chicago.

Animal Hair

	per ton
Winter coil dried, per ton	22.50
Summer coil dried, per ton	22.50
Winter processed, lb.	nominal
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½

OPPENHEIMER CASING CO.

Importers **SAUSAGE CASINGS** Exporters
CHICAGO, U.S.A.

CHICAGO

NEW YORK

SAN FRANCISCO

TORONTO

LONDON

WELLINGTON

ZURICH

SYDNEY

BUENOS AIRES

OLEOMARGARINE

White domestic vegetable.....	10
White animal fat.....	16½
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	unquoted

VEGETABLE OILS

White decolorized, bbls., f.o.b. Midwest.....	16
Yellow, decolorized.....	16½
Raw soap stocks:	
Cents per lb. divd. in tank cars.	
Outcrossed foots, basis 50% T.F.A.	
Midwest and West Coast.....	3½
East.....	3½
Corn foots, basis 50% T.F.A.	
Midwest.....	3½
East.....	3½
Soybean foots, basis 50% T.F.A.	
Midwest and West Coast.....	3½
East.....	3½
Soybean oil, in tanks, f.o.b. mills, Midwest.....	11½
Corn oil, in tanks, f.o.b. mills.....	12½
Manufacturer to jobber prices, f.o.b.	

FERTILIZER PRICES

BAISIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-	
vessel Atlantic ports.....	\$29.20
Blood, dried, 16% per unit.....	5.53
Ground fish scrap, dried, 11% ammonia.	
1½% B. P. L., f.o.b. fish factory.....	4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10%	
B. P. L. c.i.f. spot.....	55.00
January shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 8%	
A. P. A., f.o.b. fish factory.....	4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia,	
10% B. P. L., bulk.....	4.25 & 10c
Feeding tankage, unground, 10-12% ammo-	
nia, 15% B. P. L., bulk.....	5.53

Phosphates

Bone meal, steamed, 3 and 50 bags, per ton,	
f.a.b. works.....	\$40.00
Bone meal, raw, 4½% and 50%, in bags,	
per ton, f.o.b. works.....	40.00
Superphosphate, bulk, f.o.b. Baltimore, 10%	
per unit.....	.64

Dry Rendered Tankage

61/60% protein, unground.....	\$1.25
-------------------------------	--------

EASTERN FERTILIZER MARKETS

New York, January 5, 1944

Continued arrivals from South America of meat meal and tankage is helping the local feed situation. The demand is still good, however, for both domestic and imported material. Fertilizer manufacturers are busy shipping, but report a shortage of labor. Bonemeal is very hard to obtain and offerings are very limited.

HIDES AND SKINS

Packers clear Dec. calf and kipskins—Permits for packer hides well filled except for bull and light cows—Some unfilled small packer and country permits are reported.

Chicago

HIDES.—Except for a few scattered cars of hides, running mainly to bulls, activity in the big packer market this week was confined to the movement of Dec. production of calf and kipskins. A few more bulls, and possibly a few stray cars of other selections, will probably move early next week, as permits expire on Jan. 12 and next buying permits are not expected until about Jan. 31.

Indications are that buying permits for packer hides have been pretty well filled, with the bulk of the trading done early last week. However, bulls are in short supply, and there are a few unfilled permits for light cows. A few heavy cows, also light branded steers and probably a few native steers are expected to be left over after permits are filled. Ceiling prices have been paid on all selections, with the optional method of salting generally used, whereby heavy Colorados move with other heavy brands at 14½c, while light and extreme light brands move together at 14½c also.

Slaughter figures for Dec. will be released within a few days and are expected to make a very favorable comparison with the same month a year ago. Receipts of cattle for the first few days of Jan. have been holding up very well.

A few small lots of small packer hides moved this week at the maximum of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands, and there are still a number of unfilled permits, with a thorough search going on in the small packer market for hides with which to fill orders.

There are also unfilled permits for country hides and slaughter has been held down by the mild weather prevailing so far this winter. Country all-weights are strong at 15c flat, trimmed,

or 14c flat, untrimmed, f.o.b. shipping points, with brands a cent less. Glue hides are salable at 12½@13c, flat, trimmed, and bulls at 11½c, trimmed, with untrimmed hides at a cent less.

The Pacific Coast market is firm at 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points. A number of smaller productions have moved, and some larger packers have been selling closed packs.

FOREIGN WET SALTED HIDES.

There has been very little news this week from the South American market, where the Holidays are usually prolonged. However, the market had been very active during the two preceding weeks, with all hides clearing through the hide control office in Washington at unchanged prices, and accumulation is said to be very moderate.

CALFSKINS.—Two big packers cleared their Dec. calfskins at mid-week, and the other two packers followed next day, with practically all trading reported on New York selection, at New York prices, on a per pound basis, market is quotable at 27c for heavies and 23½c for lights under 9½c.

Collectors are well sold up on city calfskins and market strong at the maximum of 20½c for 8/10 lb., and 23c for 10/15 lb., but trading is usually on New York selection. Outside cities are salable same basis. Country calfskins are in demand at 16c for 10 lb. and down, and 18c for 10/15 lb. A few city light calf and deacons moved at \$1.43, selected.

KIPSKINS.—All packers sold or booked their Dec. kipskins around mid-week, with most of the trading on New York selection. On a per pound basis, market is strong at 20c for 15-30 lb. natives and 17½c for brands.

City kipskins are strong at 18c for 15-30 lb. natives and 17c for brands, but market appears well cleaned up; these also move on New York selection.

Local packers cleared their Dec. skins late last week and early this

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DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

week at \$1.10, flat, for regulars and 55c, flat, for hairless.

SHEEPSKINS.—Production of packer shearlings is comparatively light now but demand is still slow; offerings have been available for several weeks in a carlot way at \$1.60 for No. 1's, \$1.20 for No. 2's, and 80c for No. 3's, the last trading prices. Demand is active for sheepskin leather and pickled skins are moving as fast as available, at individual ceiling prices by grades; market usually quoted \$7.75@8.00 per doz. packer production sheep and lamb skins. Packer wool pelts, late Dec. production, have sold in a sizable way since the last report, with several cars moving at \$2.85, and a few at \$2.95 per cwt. live-weight basis. Small packer pelts, mid-west production, are quoted around \$2.10@2.15 each.

New York

PACKER HIDES.—The New York packers moved their Dec. hides early last week, as soon as permits were valid, at full ceiling prices and market is sold up to end of year.

CALFSKINS.—Further trading in the New York market has about cleaned up city calfskins; collectors sold 3-4's at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. The packer market was active this week and will probably be cleaned up before the week-end; packers moved 3-4's at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60, full ceiling prices.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 1, 1944, were 5,188,000 lbs.; previous week, 5,028,000 lbs.; same week last year 5,373,000 lbs.; Jan. 1 to date, 269,008,000 lbs.; corresponding period a year earlier, 272,577,000 lbs.

Shipments of hides from Chicago for week ended January 1, 1944, were 2,964,000 lbs.; previous week, 2,599,000 lbs.; same week last year, 4,207,000 lbs.; Jan. 1 to date, 220,103,000 lbs.; corresponding period in 1943, 289,662,000 lbs.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

Trading on the hog market today was mostly a steady affair and supplies were pretty well cleaned up. A more or less tight situation prevailed on Friday's provision market. Three cars No. 2 fresh skinned hams, 25 lbs. up, sold at 25¼c, loose, f.o.b. Chicago.

Cottonseed Oil

Quotations on New York bleachable cottonseed oil, Friday's close, were: January 14.00; March 14.00 @ 14.31; May 14.00; July 14.00.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago:

PACKER HIDES	Week ended Jan. 7, '44	Prev. week	Cor. week, 1943
Hvy. nat. str.	@15¼	@15¼	@15¼
Hvy. Tex. str.	@14¼	@14¼	@14¼
Hvy. butt	@14¼	@14¼	@14¼
Brnd'd str.	@14¼	@14¼	@14¼
Hvy. Col. str.	@14	@14	@14
Ex-light Tex. str.	@15	@15	@15
Brnd'd cows	@14¼	@14¼	@14¼
Hvy. nat. cows	@15¼	@15¼	@15¼
Lt. nat. cows	@15¼	@15¼	@15¼
Nat. bulls	@12	@12	@12
Brnd'd bulls	@11	@11	@11
Calfskins	23¼ @27	23¼ @27	23¼ @27
Kips, nat.	@20	@20	@20
Kips, brnd'd	@17¼	@17¼	@17¼
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@11¼	@11¼	@11¼
Brnd'd bulls	@10¼	@10¼	@10¼
Calfskins	20¼ @23	20¼ @23	20¼ @23
Kips	@15	@15	@15
Slunks, reg.	@1.10	@1.10	@1.10
Slunks, hris.	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. steers	@15	@15	@14
Hvy. cows	@15	@15	@14
Bulls	@15	@15	@15
Extremes	@15	@15	@15
Bulls	@11¼ 11	@11¼ 10	@10¼
Calfskins	16 @18	16 @18	@18
Kipskins	@16	@16	@16
Horsehides	6.50 @8.00	6.50 @8.00	6.50 @7.75

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlgs.	@1.60ax	@1.60ax	@2.15
Dry pelts	27¼ @28	27¼ @28	27 @28

FDA PURCHASES

AND

ANNOUNCEMENTS



PURCHASES.—During the week ended December 25 purchases by the FSCC included 43,495,216 lbs. lard; 2,204,500 lbs. refined pork fat; 164,163 bundles, 100 yards each, hog casings; 10,043,252 lbs. canned pork products; 100,000 lbs. dehydrated pork; 3,260,000 lbs. packer hog sides; 1,308,000 lbs. frozen pork loins; 875,000 lbs. pork livers; 15,000 lbs. pork kidneys; 201,000 lbs. pork hearts; 10,380,000 lbs. cured pork products; 1,420,500 lbs. frozen beef; 1,531,102 lbs. frozen veal; 1,947,006 lbs. frozen lamb; 2,300,821 lbs. frozen mutton and 59,000 lbs. of frozen lamb and mutton hearts.

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., January 6.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, barrows and gilts were generally steady, some butchers over 300 lb. 10@15c lower. Sows steady to 20c off compared with close of last week.

Hogs, good to choice:

160-180 lb.	\$11.00@12.50
180-200 lb.	12.00@12.40
200-270 lb.	13.00@13.50
270-300 lb.	12.15@13.50

Sows:

270-300 lb.	\$11.40@12.00
300-400 lb.	11.30@12.40
400-550 lb.	11.10@11.90

Receipts of hogs at Corn Belt markets for the week ended January 6:

	This week	Last week
Friday, Dec. 31	46,400	41,700
Saturday, Jan. 1	Holiday	Holiday
Monday, Jan. 3	51,100	53,800
Tuesday, Jan. 4	53,400	53,400
Wednesday, Jan. 5	54,200	53,000
Thursday, Jan. 6	53,800	55,700

EUROPEAN MEAT SHORTAGE

At a recent meeting in London, the chairman of the Smithfield and Argentine Meat Co., Ltd., quoted a report made by agricultural experts showing the estimated decline of livestock in occupied countries to number 11,000,000 cattle, 11,000,000 sheep, 12,000,000 pigs and 3,000,000 horses. These figures were taken to indicate a growing meat shortage in Europe, which may be expected to continue for several years.

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Making Better Lard

(Continued from page 13.)

and ruffle fat. The ruffle fat deteriorates much faster than others. (See Chart No. 3.)

15.—Does it make much difference how long fats are held after they are separated and washed before they are rendered?

Although the fats have been cooled somewhat by the cold water used in washing, they are still warm enough for enzyme action to continue at a harmful rate. Because this is true, killing fats should be taken to the tank house and rendered as promptly as possible. **THESE FATS SHOULD NEVER BE HELD OVERNIGHT.**

16.—What happens if killing fats are held overnight?

The free fatty acids will have developed to a point where it will be difficult if not impossible to make a lard from them with less than 0.5 per cent free fatty acid.

17.—Which is better practice, to render half a tank of killing fats, or to hold the fats in a chill room overnight?

Render immediately, by all means.

18.—Do these same precautions apply to killing fats other than viscera fat?

The same things that have been said about the viscera fat apply to ham facings, scrap leaf fat, and other pieces of fat that are trimmed from the carcass on the killing floor. Unless they are

handled quickly, the enzymes act and the free fatty acids increase.

19.—Does it make any difference how soon rendering begins after the tank is filled?

Yes. Enzymes are no respecters of place; they work as well in tanks as anywhere else. Merely being in a tank does not discourage them.

The second "Making Better Lard" article will also be on the subject of proper handling of fats for lard, with special emphasis on cutting fats.

Industry Problems

(Continued from page 18.)

frozen fruits and vegetables. There were in storage as of December 1, 1943, 443,783,000 lbs. as compared to a total of 319,893,000 lbs. in storage as of December 1, 1942, representing an increase of approximately 26 per cent. The net out-movement of these commodities from storage in November, 1943, was only 7,000 lbs. in comparison with a net out-movement in November, 1942, of 17,644,000 lbs.

"We have a feeling that this situation might be adjusted by some change in the ration point values or something of that kind in order that freezer space might be relieved of a great load of frozen fruits and vegetables and a cushion established at the ports. We

also feel that more room could be made available for the storage of frozen meats as our livestock is slaughtered."

The issuance of FDO 90, the reduction in pork point values and the new point bonuses, as well as the recent reduction in ration values of certain vegetables and fruits, should help ease the present congestion of freezer space, Eastman declared.

NIMPA MANPOWER MEETINGS

The National Independent Meat Packers Association has announced the following schedule of conferences between representatives of the meat industry, War Manpower Commission and Selective Service System. The meetings will be open to all packers wishing to attend.

Date	City	Place
Jan. 12	Chicago	Morrison Hotel
Jan. 17	St. Louis	Mo. Athletic Club
Jan. 19	Kansas City	Muehlebach Hotel
Jan. 21	Cincinnati	Binton Hotel
Jan. 24	Atlanta	Henry Grady Hotel

FLASHES ON SUPPLIERS

WESTINGHOUSE ELECTRIC & MFG. CO.—The appointment of James H. Jewell as assistant manager of industry departments was announced this week by the Westinghouse Electric and Manufacturing Co.



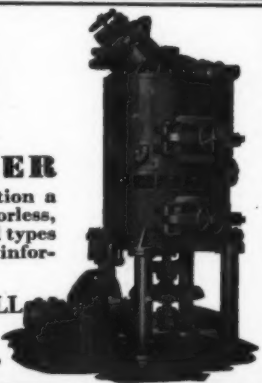
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LIVESTOCK MARKETS *Weekly Review*

NATION'S FALL PIG CROP IS LARGER

OF THE 12 states in the North Central section (Corn Belt), 11 reported more pigs saved from the 1943 fall pig crop than a year earlier. Only Nebraska, in the western Corn Belt, reported fewer pigs saved, the 1943 total being only 90 per cent of the 1942 figures. In the entire country there were only six states which reported a smaller number of pigs saved in the fall of 1943 than at the same time a year earlier, but with the exception of Nebraska and Oklahoma, these were states where hog raising is done only in a small way. In the Corn Belt, the state of North Dakota led the way, showing a gain of 40 per cent in the fall pig crop. With the exception of Nebraska, Kansas and Missouri were at the bottom of the list, showing increases of only one per cent. The 12 Corn Belt states averaged a six per cent increase in the fall pig crop compared with a year earlier.

All regions of the country reported a 17 per cent larger combined fall and spring pig crop in 1943 than in 1942, with the North Atlantic states showing the greatest percentage increase (37 per cent), despite the fact that this group produced the smallest number of pigs. The East North Central states showed the smallest percentage gain, at 11 per cent over a year earlier.

The total 1943 pig crop (both spring and fall pigs saved) is estimated at 121,847,000 head, 17 per cent larger than a year earlier and 67 per cent above the 10-year (1933-42) average. Again, the North Central states led the way, producing 61 per cent of the hogs farrowed in the country while the South Central states rated second highest with 12 per cent.

FALL PIG CROPS IN NORTH CENTRAL STATES (CORN BELT)

States	Average 1932-41	1942	1943	Per cent of 1942
Ohio	2,106,000	2,929,000	3,216,000	110
Indiana	2,570,000	3,691,000	4,179,000	113
Illinois	2,631,000	4,205,000	4,412,000	105
Michigan	564,000	867,000	1,055,000	122
Wisconsin	924,000	1,440,000	1,673,000	116
Eastern Corn Belt	8,795,000	13,132,000	14,535,000	111
Minnesota	1,220,000	2,112,000	2,305,000	109
Iowa	3,360,000	5,760,000	5,941,000	103
Missouri	2,160,000	3,551,000	3,602,000	101
North Dakota	111,000	205,000	287,000	140
South Dakota	327,000	504,000	531,000	105
Nebraska	916,000	1,606,000	1,447,000	90
Kansas	977,000	1,622,000	1,641,000	101
Western Corn Belt	9,071,000	15,362,000	15,754,000	103
Total Corn Belt	17,866,000	28,494,000	30,289,000	106

COMBINED SPRING AND FALL PIG CROPS BY REGIONS

Region	Average 1932-41	1942	1943	Per cent of 1942
North Atlantic	1,544,000	1,918,000	2,622,000	137
North Central	51,691,000	74,427,000	85,400,000	115
South Atlantic	5,783,000	7,518,000	9,213,000	123
South Central	11,003,000	13,829,000	18,871,000	119
Western	3,105,000	4,867,000	5,741,000	118
United States	73,126,000	104,559,000	121,847,000	117

NEW YORK LIVESTOCK

Livestock prices at Jersey City, January 3, 1944, as reported by the Food Distribution Administration.

CATTLE:

Steers, medium to good	\$15.75@17.25
Cows, medium	10.00@11.00
Cows, cutter and common	6.00@ 8.00
Cows, canners	5.00@ 6.25
Bulls, good and medium	10.00@11.75
Bulls, cutter to common	8.00@10.00

CALVES:

Vealers, good and choice	\$17.00@19.00
Vealers, common and medium	14.00@15.25

HOGS:

Hogs, good and choice, 160@200 lbs. av.	\$14.00
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LAMBS:

Lambs, good	\$13.50
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Receipts of salable livestock at Jersey City Market for week ended January 1, 1944:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	778	409	1,579	63
Total with directs	4,965	6,417	24,008	6,891

Previous week:

Salable receipts	906	743	1,012	82
Total with directs	5,142	10,165	24,954	5,640

*Including hogs at 31st street.

FARMERS GET LARGE PART OF INCOME FROM MEAT

Meat animals contributed \$5,720,000,000, or 28.8 per cent, of total cash farm income during 1943, according to a recent report by the U. S. Department of Agriculture. Estimated cash farm income from hogs in 1943 was \$2,615,000,000 against the 1935-39 average of \$856,000,000; from cattle and calves was \$2,730,000,000 against the 1935-39 average of \$1,173,000,000, and from sheep and lambs in 1943 was \$375,000,000 compared with \$166,000,000 in 1935-39. Total cash farm income from all sources in 1943 amounted to \$19,875,000,000 against the 1935-39 average of \$8,476,000,000.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 1, 1944, as reported to The National Provisioner:

CHICAGO

Armour and Company, 14,862 hogs; Swift & Company, 8,140 hogs; Wilson & Co., 8,460 hogs; Western Packing Co., Inc., 6,153 hogs; Agar Packing Co., 4,771 hogs; Shippers, 9,049 hogs; Others, 14,000 hogs.

Total: 21,437 cattle; 3,082 calves; 68,450 hogs; 22,388 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,099	423	6,395	7,500
Cudahy Pkg. Co.	2,525	365	2,900	5,413
Swift & Company	2,080	545	5,075	5,886
Wilson & Co.	1,592	686	3,565	3,553
Campbell Semp Co.	1,288	22	545	3,555
Others	7,738	22	545	3,555
Total	19,272	2,041	19,470	25,707

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour and Company	5,350	33,017	11,103
Cudahy Pkg. Co.	3,799	18,088	8,718
Swift & Company	5,437	15,833	7,174
Wilson & Co.	1,632	11,976	1,728
Others	14,595		

Cattle and calves: Eagle Pkg. Co., 17; Greater Omaha Pkg. Co., 116; Geo. Hoffman, 138; Kroger Pkg. Co., 901; Rothschild & Sons, 223; John Roth, 54; South Omaha Pkg. Co., 312; Nebraska Beef Co., 748.

Total: 16,790 cattle and calves; 91,529 hogs and 28,723 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,315	1,290	13,992	3,957
Swift & Company	739	920	12,389	1,601
Hunter Pkg. Co.	1,477		7,196	571
Hell Pkg. Co.			2,271	
Laclede Pkg. Co.			2,851	
Krey Pkg. Co.			2,107	
Sticht Pkg. Co.			1,169	
Others	2,290	36	2,780	230
Shippers	3,862	1,166	18,274	105
Total	12,883	4,422	62,930	6,524

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,176	86	20,848	9,299
Armour and Company	3,042	37	20,287	9,211
Swift & Company	2,033	70	9,302	5,072
Others	289		54	
Shippers	6,949		2,574	86
Total	14,589	193	53,345	23,608

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	3,652	334	16,085	11,400
Armour and Company	3,735	619	15,451	4,065
Others	2,010	192	742	
Total	9,397	1,145	32,198	15,465

Not including 9,066 hogs bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,457	673	2,882	513
Wilson & Co.	1,352	929	2,844	572
Others	172		590	
Total	2,981	1,602	14,227	1,085

Not including 7,911 hogs bought direct.

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,586	247	7,599	777
Cornhusker Pkg. Co.	357			
Dunn & Osterlag	79		46	
Prod W. Dold	83		547	
Rushover Pkg. Co.	36		97	
Others	1,055		319	2
Total	3,187	247	8,537	779

FT. WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,096	1,242	2,437	3,003
Swift & Company	1,623	929	2,662	1,980
Others	521	10	1,000	1
Total	4,040	2,172	6,108	4,984

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,296	106	3,932	3,062
Swift & Company	1,008	63	5,987	2,323
Cudahy Pkg. Co.	903	53	2,690	1,617
Others	2,003	72	1,769	836
Total	5,207	294	14,297	6,838

CINCINNATI

	Cattle	Calves	Hogs	Sheep
W. V. Gall's Sons				1,598
K. Kuhn's Sons Co.	520		6,200	691
Lafayette Packing Co.			110	
H. H. Meyer Pkg. Co.			3,759	
J. F. Schroth P. Co.	3		3,139	
E. F. Stegner Co.	296	50		
Others	1,231	534	883	512
Shippers	48	103	2,985	
Total	2,113	687	17,136	2,801

Not including 1,141 cattle, 19 calves, 2,596 hogs and 41 sheep bought direct.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, January 6, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

Hogs (soft & oily not quoted):

BARROWS AND GILTS:

Good and Choice:

	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
120-140 lbs.	\$10.00@11.50	\$10.40@11.60			
140-160 lbs.	11.25@12.15	11.40@12.60	\$10.50@12.00	\$10.75@12.25	\$10.25@11.00
160-180 lbs.	11.75@12.75	12.40@13.15	11.50@12.50	11.75@13.15	11.00@12.10
180-200 lbs.	12.50@13.75	13.00@13.70	12.25@13.45	12.75@13.50	12.10@13.45
200-220 lbs.	13.75 only	13.70 only	13.45 only	13.50 only	13.45 only
220-240 lbs.	13.75 only	13.70 only	13.45 only	13.50 only	13.45 only
240-270 lbs.	13.75 only	13.70 only	13.45 only	13.50 only	13.45 only
270-300 lbs.	12.85@13.75	12.60@13.70	12.75@13.45	13.20@13.50	12.50@13.45
300-330 lbs.	12.50@12.90	12.35@12.75	12.50@12.90	13.00@13.25	12.30@12.40
330-360 lbs.					

Medium:

160-220 lbs.	11.00@13.00	11.25@13.25	10.75@12.75	10.75@13.00	10.75@13.25
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ROWS:

Good and Choice:

270-300 lbs.	12.25@12.35	11.60@11.75	11.65@11.85	11.85@12.00	11.40 only
300-330 lbs.	12.25@12.35	11.60@11.75	11.65@11.85	11.85@12.00	11.40 only
330-360 lbs.	12.15@12.25	11.60@11.75	11.65@11.85	11.85@12.00	11.40 only
360-400 lbs.	12.15@12.25	11.60@11.75	11.65@11.85	11.85@12.00	11.40 only

Good:

400-450 lbs.	12.10@12.15	11.60@11.75	11.50@11.75	11.65@11.80	11.30 only
450-550 lbs.	12.00@12.10	11.60@11.75	11.50@11.65	11.50@11.75	11.30 only

Medium:

250-550 lbs.	10.50@11.50	11.00@11.60	11.00@11.65	11.50@11.90	11.00@11.25
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Slaughter Cattle, Vealers and Calves:

STEERS, Choice:

700-900 lbs.	15.50@16.50	14.75@16.00	14.50@16.00	14.25@15.50	15.00@16.00
900-1100 lbs.	16.00@17.00	15.00@16.00	14.75@16.15	14.25@15.75	15.25@16.25
1100-1300 lbs.	16.00@17.00	15.25@16.00	15.00@16.25	14.50@15.75	15.25@16.25
1300-1500 lbs.	16.00@17.00	15.25@16.00	15.00@16.25	14.50@15.75	15.25@16.25

STEERS, Good:

700-900 lbs.	13.75@15.75	13.00@14.75	13.00@14.75	13.00@14.25	13.75@15.25
900-1100 lbs.	13.75@15.75	13.25@15.00	13.00@15.00	13.00@14.50	13.75@15.25
1100-1300 lbs.	14.00@16.00	13.50@15.25	13.00@15.00	13.25@14.50	13.75@15.25
1300-1500 lbs.	14.00@16.00	13.50@15.25	13.25@15.00	13.25@14.50	13.75@15.25

STEERS, Medium:

700-1100 lbs.	11.50@13.75	11.25@13.25	10.75@13.00	11.00@13.25	11.00@13.75
1100-1300 lbs.	11.50@13.75	11.50@13.50	11.00@13.00	11.25@13.25	11.00@13.75

STEERS, Common:

700-1100 lbs.	9.75@11.50	9.50@11.50	9.25@11.00	9.50@11.25	9.25@11.00
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HEIFERS, Choice:

600-800 lbs.	15.25@16.25	14.50@15.50	13.75@15.00	13.50@15.25	14.50@15.75
800-1000 lbs.	15.50@16.25	14.50@15.50	14.00@15.25	13.75@15.50	14.50@15.75

HEIFERS, Good:

600-800 lbs.	13.50@15.25	12.50@14.50	12.50@14.00	12.00@13.75	12.75@14.50
800-1000 lbs.	13.75@15.50	12.50@14.50	12.75@14.00	12.00@13.75	12.75@14.50

HEIFERS, Medium:

500-900 lbs.	10.50@13.75	10.50@12.50	10.25@12.75	10.25@12.00	10.00@12.75
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HEIFERS, Common:

500-900 lbs.	8.50@10.50	9.00@10.50	8.25@10.25	8.25@10.25	8.50@10.00
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COWS, All Weights:

Good	11.50@12.50	10.50@11.50	10.75@12.25	10.75@11.75	10.00@11.25
Medium	9.25@11.50	8.50@10.50	8.75@10.75	9.25@10.75	8.50@10.00
Cutter and common	7.00@9.50	7.00@8.50	6.25@8.75	7.25@9.25	6.50@8.50
Canner	6.50@7.25	5.50@7.00	5.25@6.25	6.25@7.25	5.50@6.50

BULLS (Ylgs. Excl.), All Weights:

Beef, good	11.50@12.25	10.50@11.25	10.50@11.25	10.50@11.00	9.50@10.25
Sausage, good	11.00@12.00	10.50@11.25	10.25@11.00	10.25@11.00	9.50@10.25
Sausage, medium	9.75@11.00	9.00@10.50	9.00@10.25	9.25@10.25	8.50@9.50
Sausage, cutter & com.	8.00@9.75	7.50@9.00	7.50@9.00	7.50@9.25	7.00@8.50

VEALERS, All Weights:

Good and choice	13.50@15.00	14.00@15.25	12.00@14.50	12.50@14.00	13.00@14.50
Common and medium	9.50@13.50	11.25@14.00	8.00@12.00	8.00@12.50	8.00@13.00
Cull	6.00@9.50	7.00@11.25	6.50@8.00	6.00@8.00	6.00@8.00

CALVES, 500 lbs. down:

Good and choice	10.50@12.00	10.50@12.50	10.00@12.00	10.50@12.50	11.00@12.50
Common and medium	8.25@10.50	8.50@10.50	7.50@10.00	7.50@10.50	8.00@11.00
Cull	7.25@8.25	7.00@8.50	6.00@7.50	5.50@7.50	6.00@8.00

Slaughter Lambs and Sheep:

LAMBS:

Good and choice	14.75@15.20	14.25@15.00	14.25@14.90	14.25@15.00	14.00@14.50
Medium and good	13.00@14.50	12.25@14.00	12.50@14.00	13.00@14.00	12.00@13.75
Common	10.50@12.75	10.00@12.25	10.00@12.25	11.00@12.75	10.00@11.75

YLG. WETHERS:

Good and choice	12.75@13.50				12.25@13.00
Medium and good	11.25@12.50				10.75@12.00

EWES:

Good and choice	7.00@7.75	6.00@7.25	6.75@7.40	6.25@7.00	6.50@7.25
Common and medium	6.00@7.00	4.75@6.00	5.50@6.50	5.00@6.25	6

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended January 1, 1944.

CATTLE

	Week ended Jan. 1	Prev. week	Cor. week, 1942
Chicago	21,437	21,981	22,157
Kansas City	16,679	23,565	14,719
Omaha	16,815	20,539	13,532
East St. Louis	12,376	14,080	8,250
St. Joseph	9,297	10,458	6,494
Sioux City	8,177	10,855	7,697
Wichita	2,674	3,936	2,407
Philadelphia	1,812	2,176	1,766
Indianapolis	1,834	2,185	1,671
New York & Jersey City	8,882	9,656	8,183
Oklahoma City	4,583	11,927	4,440
Cincinnati	3,228	3,737	3,779
Denver	7,822	7,825	4,903
St. Paul	11,067	12,311	7,564
Milwaukee	2,906	2,778	2,191
Total	129,029	158,609	109,763

*Cattle and calves.

HOGS

Chicago	132,207	154,490	117,371
Kansas City	68,553	90,439	56,076
Omaha	73,837	87,011	72,486
East St. Louis	82,771	106,011	67,049
St. Joseph	41,478	38,258	29,797
Sioux City	54,776	61,256	53,532
Wichita	8,218	10,181	7,256
Philadelphia	14,295	14,676	12,216
Indianapolis	19,460	21,182	21,972
New York & Jersey City	51,741	51,915	44,605
Oklahoma City	14,227	20,110	14,540
Cincinnati	16,027	13,691	12,000
Denver	34,318	21,429	12,629
St. Paul	81,329	69,407	48,593
Milwaukee	9,902	12,760	9,261
Total	703,139	782,511	581,208

*Includes National Stockyards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago	22,298	17,404	25,360
Kansas City	27,687	35,582	24,584
Omaha	34,013	39,629	28,671
East St. Louis	9,967	15,015	11,401
St. Joseph	15,465	16,071	16,898
Sioux City	23,199	28,150	20,035
Wichita	777	2,009	847
Philadelphia	2,276	3,069	1,533
Indianapolis	1,669	2,567	3,939
New York & Jersey City	53,660	61,629	32,832
Oklahoma City	1,085	1,894	609
Cincinnati	42	849	160
Denver	12,736	14,300	12,012
St. Paul	19,067	23,887	15,778
Milwaukee	1,319	1,538	1,265
Total	224,160	264,179	195,933

†Not including directs.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended January 1.

At 20 markets:	Cattle	Hogs	Sheep
Week ended Jan. 1	184,000	639,000	239,000
Previous week	234,000	576,000	286,000
Year ago	181,000	516,000	246,000
2 yrs. ago	173,000	441,000	232,000
3 yrs. ago	171,000	535,000	222,000

At 11 markets:	Hogs
Week ended Jan. 1	557,000
Previous week	479,000
Year ago	444,000
2 yrs. ago	361,000
3 yrs. ago	468,000

At 7 markets:	Cattle	Hogs	Sheep
Week ended Jan. 1	136,000	500,000	188,000
Previous week	169,000	426,000	207,000
Year ago	135,000	395,000	193,000
2 yrs. ago	126,000	394,000	162,000
3 yrs. ago	116,000	309,000	153,000

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Food Distribution Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla., week ended January 1.

	Cattle	Calves	Hogs
Week ended January 1	1,824	726	15,763
Last week	1,431	447	21,484
Last year	1,468	418	24,624

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Food Distribution Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	DETROIT
STEERS, carcass			
Week ending January 1, 1944	4,040	1,468	60
Week previous	3,959	1,422	78
Same week year ago	3,846	675	98
COWS, carcass			
Week ending January 1, 1944	2,534	1,876	1,360
Week previous	2,077	1,698	1,260
Same week year ago	1,245	1,768	1,330
BULLS, carcass			
Week ending January 1, 1944	453	67	0
Week previous	416	14	0
Same week year ago	156	27	0
VEAL, carcass			
Week ending January 1, 1944	6,045	770	0
Week previous	6,205	500	0
Same week year ago	2,761	529	10
LAMB, carcass			
Week ending January 1, 1944	33,389	9,581	22,860
Week previous	34,977	9,998	11,760
Same week year ago	15,607	7,005	7,111
MUTTON, carcass			
Week ending January 1, 1944	3,047	144	70
Week previous	2,803	119	47
Same week year ago	3,676	1,625	2,680
PORK CUTS, lbs.			
Week ending January 1, 1944	2,856,231	307,897	265,250
Week previous	1,589,016	476,106	165,217
Same week year ago	1,073,752	500,342	116,310
BEEF CUTS, lbs.			
Week ending January 1, 1944	201,699	154,799	0
Week previous	154,799	0	0
Same week year ago	279,520	0	0

LOCAL SLAUGHTERS

	CATTLE, head	CALVES, head	HOGS, head	SHEEP, head
Week ending January 1, 1944	8,882	1,812	51,741	53,660
Week previous	9,385	2,176	52,606	55,663
Same week year ago	8,317	1,766	46,198	33,069
Week ending January 1, 1944	8,456	1,352	51,741	53,660
Week previous	9,394	1,465	52,606	55,663
Same week year ago	8,798	1,610	46,198	33,069
Week ending January 1, 1944	51,741	14,295	51,741	53,660
Week previous	52,606	14,676	52,606	55,663
Same week year ago	46,198	12,216	46,198	33,069
Week ending January 1, 1944	53,660	2,276	51,741	53,660
Week previous	55,663	3,069	52,606	55,663
Same week year ago	33,069	1,533	46,198	33,069

Country dressed product at New York totaled 3,271 veal, 162 hogs and 91 lambs. Previous week 3,041 veal, 402 hogs and 279 lambs in addition to that shown above.

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Dec. 31	697	221	10,838	3,031
Sat., Jan. 1	Holiday			
Mon., Jan. 3	17,440	1,181	54,469	14,480
Tues., Jan. 4	13,199	791	35,350	8,069
Wed., Jan. 5	12,190	791	25,167	11,540
Thurs., Jan. 6	5,300	800	24,000	13,000
*Week so far	43,325	3,071	138,966	46,989
Week ago	36,740	3,068	115,387	40,390
Year ago	43,933	3,496	101,526	32,793
Two years ago	47,391	2,819	127,070	40,542

*Including 4,149 cattle, 10 calves, 42,745 hogs and 8,107 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Dec. 31	706	8	2,963	1,708
Sat., Jan. 1	Holiday			
Mon., Jan. 3	5,191	108	4,879	1,497
Tues., Jan. 4	2,926	373	3,473	462
Wed., Jan. 5	5,277	187	4,434	1,774
Thurs., Jan. 6	2,500	100	3,000	2,000
Week's total	15,894	568	15,786	5,733
Prev. week	15,193	272	6,086	9,854
Year ago	16,719	644	17,740	6,475
Two years ago	13,285	512	13,093	9,177

†JANUARY RECEIPTS COMPARED

	1944	1943	Gain	Loss
Cattle	43,135	38,978	4,157	0
Calves	3,960	2,750	1,230	0
Hogs	139,819	88,343	51,476	0
Sheep	46,449	31,494	14,955	0

†All receipts include directs.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, January 6

	Week ended January 6	Prev. week
Packers' purchases	71,896	52,164
Shippers' purchases	18,749	4,601
Total	90,645	56,765

WEEKLY INSPECTED KILL

Another holiday week had the effect of curtailing the slaughter of livestock during the week ending January 1 and the hog slaughter under federal inspection at the 27 selected centers at 1,045,031 head compared with 1,201,845 a week earlier and 881,295 a year ago. The slaughter of cattle, calves and sheep also was smaller than the preceding week.

	Cattle	Calves	Hogs	Sheep
New York area	8,882	8,456	51,741	53,660
Phila. & Balt.	2,913	497	28,600	1,191
Ohio-Indiana group	8,922	1,568	52,739	4,813
Chicago	24,764	5,068	132,207	48,716
St. Louis area	12,376	4,224	82,771	9,861
Kansas City	16,679	3,055	68,553	27,687
Southwest group	19,054	9,420	113,772	27,680
Omaha	16,815	945	73,837	34,013
Sioux City	8,177	264	54,776	23,199
St. Paul-Wis. group	17,611	17,905	136,523	25,964
Interior Iowa & So. Minn.	13,875	5,418	229,452	64,001
Total	150,068	56,820	1,045,031	300,193
prev. week	101,868	81,990	1,201,845	368,295
Total year ago	122,468	49,416	881,295	299,090

*Includes New York, Newark, and Jersey City.
†Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind.
‡Includes Elburn, Ill.
§Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo.
¶Includes So. St. Joseph, Mo., and St. Joseph, Mo.
‡Includes Lincoln, Neb., and St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis.
§Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during 1942: Cattle 72%, Calves 70%, Hogs 74%, Sheep and Lambs 80%.

Oscar Mayer History

(Continued from page 11.)

It was not long before the hardy little organization of Oscar Mayer & Bro., as it was called at that time, was buying hog carcasses and other raw materials in carload lots. The Chicago area was expanding rapidly, providing a ready market for its high quality sausage and other meat products. "Old timers" who worked with Oscar Mayer tell how he worked from daylight to dusk in the plant with his brother and a small band of loyal workers, striving constantly to improve the company's ever-growing line of products.

Oscar G. Mayer, son of the founder and now president of the organization, joined the firm in 1909 upon his graduation from Harvard University. The modern ideas of the son were blended with the practical experience of the father, and the effectiveness of his management soon gave new impetus to the business through increased plant efficiency and expanded sales efforts. New methods, products and markets came in fast sequence.

Personnel Policies

The company was incorporated in 1911 and eight years later, for greater simplicity, the corporate name was changed to Oscar Mayer & Co. In 1919, the firm acquired its plant in Madison, Wis., in order further to increase its facilities for meat procurement, processing and distribution. This plant, situated in the heart of the state's livestock producing country, is served by ample transportation facilities.

The wartime employment quota of Oscar Mayer & Co. includes more than 5,000 employees, of whom over 3,000 are employed at the Madison plant. More than 1,700 employees of the company are now in the nation's armed forces. Close communication with these workers is maintained through a plan of regular mail communication, supervised by a committee of employees.

The Oscar Mayer organization is widely recognized for its enlightened personnel policies. The company has done an unusually successful job of utilizing women workers to fill in the

gaps left by men entering the armed forces. Moderate-cost lunches in company cafeterias and first aid facilities in charge of graduate nurses are available to employees in both plants. Employees are also assisted with health, accident, life and hospital insurance.

Oscar Mayer & Co. was among the first group of meat plants to apply for federal inspection after passage of the Meat Inspection Act in 1906. In addition, the company years ago established its own laboratories for scientific testing, to insure uniformity of quality in its product. Today, laboratories with the most modern scientific equipment, expertly manned by technical men and home economists, are in operation in both the Mayer units.

Long before Pearl Harbor, Oscar Mayer & Co. was delivering large quantities of meat to the armed forces and lend-lease. When war broke out, the organization had both the experience and the facilities greatly to increase its military and lend-lease output, as well as to maintain civilian production at a high level. Today, the company's production of meat is greater than at any other time in its history.

Present officers of the Mayer organization include Oscar F. Mayer, founder and chairman of the board; Oscar G. Mayer, president; Adolph C. Bolz, executive vice president; Gottfried O. Mayer, vice president, merchandising; Carl G. Mayer, vice president, sales promotion; Al Wallmo, vice president and provision manager; Fred P. Gunkel, vice president and head livestock buyer; G. A. Althaus, vice president and Chicago provision manager; Oscar G. Mayer, jr., assistant treasurer and operations manager, Chicago plant; Harold T. Jaeke, assistant secretary and operations manager, Madison plant; Capt. Harold M. Mayer, assistant secretary, now serving in the U. S. Army; W. Wallace McCallum, treasurer and comptroller, and James E. Walsh, secretary and credit manager.

BUY-BUY-BUY-BUY-BUY

Buy United States War Bonds and Stamps! Buy them to insure Victory.

OPA UPS CONSUMER PORK BUYING POWER

The Office of Price Administration invalidated meat ration purchasing power a little more this week by validating spare stamp No. 2 in War Ration Book 4 for the purchase of 5 points worth of fresh pork, and all sausage, from January 2 through January 15. The new special stamp, however, is not good for buying smoked or cured pork.

Spare stamp No. 1 was worth 5 extra points for the retail purchase of both fresh and cured pork during the December 21-January 2 period.

OPA said that the continuation of the special pork ration will assure the speedy flow of pork products from the packer to the housewife. OPA estimated that over 300,000,000 special pork points were used for the purchase of about 100,000,000 lbs. of pork (average value 3 points per lb.) by using spare stamp No. 1 during the first period.

Government agencies responsible for the civilian food supply had hoped that larger amounts of pork could be saved during the winter period of high production for use next spring, OPA pointed out. The lack of adequate freezer space has prevented full realization of this plan, which means the civilian meat supply next spring will be substantially less than at present.

OPA officials declared that the complete removal of pork from rationing—as has been suggested—would quickly make pork scarce in the coastal areas far removed from the centers of production. In addition, it said, such sweeping action would free millions of brown stamps, which would create a buying rush for the limited amount of butter, and other meats and fats.

Spare stamp No. 2 will be used in the same manner as Spare Stamp No. 1. Retailers and wholesalers will handle these stamps like any brown stamp worth 5 points. The No. 2 special pork stamp may be used to purchase any fresh or frozen product listed under "Pork," on the January table of consumer point values for brown-stamp foods.

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TRUCK REFRIGERATION

Provides a Cooler-Room on Wheels—Eliminates Slime, Loss of Bloom, Trimming—Operates Economically; Less Than a Dime a Day—Assures Predetermined Body Temperatures—Lasts a Lifetime; Guaranteed 10 Years—Keeps Truck Bodies Clean, Sweet, Dry, Odorless—Permits Longer Runs—Increases Sales by Keeping Meat Clean, Cold, Hard—Requires Little Space; Is Light in Weight. Send Now for Complete Details.

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Cleve-O-Cement, time-tested patching cement, approved in thousands of plants from coast to coast. Broken cement repaired overnight to smooth, flint hard, safe floors. Not an asphalt. Entirely different, guaranteed. Free Bulletin tells how you can save on floor maintenance.

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Undisplayed, set solid. Minimum 20 words \$3.00, additional words 15c each. "Position Wanted", special rate: minimum 20 words \$2.00, additional words 10c each. Count address as four words. Headline 75c extra. Line advertisements 75c per line. Displayed: \$7.50 per inch, 10% discount for 3 or more insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

Men Wanted

A WELL ESTABLISHED small sausage plant manufacturing only high grade products needs a good sausage maker and plant manager. Would like for this man to become half owner in the business. Good location. Can sell all you can produce. No competition. Write for particulars. SCROGGIN PRODUCTS COMPANY, Little Rock, Arkansas.

WANTED: Working Foreman experienced on beef, pork, lambs—about 200 each a week. Pleasant working conditions. Twenty miles from Los Angeles. Federal inspection. W-541, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN for Chicago and vicinity to sell canning. Good opportunity for experienced man with following to join old established concern. Salary and commission for right party. All replies strictly confidential. W-547, THE NATIONAL PROVISIONER, 407 S. Dearborn Street, Chicago 5, Illinois.

WANTED: Experienced plant superintendent for medium sized operation. Must have practical knowledge and experience in all operating departments, and must have good knowledge of livestock. Send letter of full details to, JOHN WENZEL COMPANY, 4300 Jacob Street, Wheeling, W. Va.

WANTED: Packinghouse Bookkeeper. Must be draft exempt. Familiar with OPA regulations. Permanent position with future for right party. W-532, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Working Foreman to take charge of Pork and Beef kill floor. HOME PACKING CO., Ann Arbor, Mich.

Plants Wanted

PARTY interested in purchasing small or medium size packing house in middle west with government inspection. W-523, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Position Wanted

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Equipment Wanted

WANTED: 1 1/2 ton trucks, insulated or refrigerated bodies, in good condition. W-544, THE NATIONAL PROVISIONER, 407 S. Dearborn Street, Chicago 5, Illinois.

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